

## CANDIED ETROG

4 etrogim

250g/1 cup kosher or coarse salt

600g granulated sugar

4 whole cinnamon sticks

4 whole cloves, tied in a muslin bag



1. Wash the citrons well. Trim the stem end and opposite end and cut the peel into wide strips, scraping away the pulp but leaving the pith intact.

2. Dissolve the salt in four times its weight of water. Pour into a large china crock or bowl and add the citron peel. Leave in a cool place, lightly covered, for four days. Then rinse the peel and discard the brine. Re-fill the bowl with cold water and leave the peel to soak for 24 hours. Change the water and leave it for another 24 hours.



3. Transfer the peel to a heavy-based pan (preferably a copper preserving pan), bring to the boil and cook at a low boil until soft. This will take about an hour. Keep the water replenished with a freshly boiled kettle. Transfer to a bowl and leave to cool.

4. Meanwhile, dissolve the granulated sugar in 300ml water in the large, heavy-based pan over a low heat. Bring to the boil and gently add the peel. Reduce the heat and simmer gently, stirring occasionally, until the peel has absorbed virtually all of the syrup. This will take about three hours.

5. Lightly oil a grill rack and cover it with greaseproof paper, wax paper, or baking parchment. Arrange the peel in a single layer on the rack to dry then leave it in a warm, dry place, such as an airing cupboard. Allow 3 to 4 days to dry, turning it over twice during this time, to allow both sides to dry. It will be very sticky. Once dry, store it in an airtight container. Chop it into smaller pieces for use as cake or pastry decoration.