

Candied Cumquats

Season: Winter

Serves: 40

Fresh from the garden: Cumquats

Equipment:	Ingredients:
Scales	1kg cumquats
Sieve	4 cups white sugar
2 Medium bowls	2 cups water
Chopping boards	Ice cream to serve
Small sharp knives	
Measuring cups	
Medium saucepan	
Large spoon	

What to do:

1. Wash cumquats and cut in half. Remove large seeds with a teaspoon.
2. Measure water and sugar and bring to the boil over a medium heat, stirring regularly but gently. Reduce heat and simmer the syrup for 5 minutes.
3. Carefully add the cumquats, bring to the boil and then reduce heat and simmer for 10 minutes.
4. Drain the cumquats over a medium bowl, reserving the syrup in another bowl.
5. Serve in a small bowl on top of a scoop of ice cream. Drizzle with a little of the reserved syrup.