

ROASTED MANDARINES



Ingredients (For 4 people)

- 1 l water
- 500 g caster sugar
- 1 vanilla pod
- 4 mandarines
- 1 star anise seed
- 1 cinnamon stick
- Crushed biscuits

Preparation:

Preheat the oven to 180°C.

Peel the mandarines and remove the central pith without damaging the segments.

Heat the water in a saucepan with the sugar.

Cut the vanilla bean in half and scrape it to recuperate the grains.

When the water boils, add the star anise, vanilla and cinnamon. Delicately immerse the mandarines and leave them to cook over low heat for approximately ten minutes.

Remove the mandarines from the water, place them in an oven dish, and bake for approximately ten minutes.

Reduce the liquid to reach a syrupy consistency. Generously baste the mandarines once they are baked.

To serve, place crushed biscuits at the bottom of each of 4 bowls and arrange the mandarines on top. Coat with syrup and serve warm with a scoop of vanilla ice cream and the topping of your choice (such as redcurrants).

