CANDIED ORANGE SLICES  Yield: about 36 slices

INGREDIENTS       WEIGHT    VOLUME     SCALING %  PROCEDURE
Valencia oranges  4 ea       1          100         1 Slice the oranges very thinly using a mandoline or an electric slicer (about 2 mm / 0.07 in thick).
                          2 Lay the slices in a shallow pan or a half size hotel pan in a single layer.
Sugar                800 g     4 cups + 2 Tbsp 100         3 Boil the sugar and water in a small saucepan, stirring to dissolve the sugar.
Water                800 g     3½ cups     100         4 Pour the syrup over the oranges, making sure it covers them completely.
                          5 Wrap the pan tightly with plastic wrap, and let oranges steep for 2 h.
                          6 After steeping, place the oranges in an evenly spaced single layer on a nonstick silicone mat.
                          7 Dry in a dehydrator set to 68 °F / 20 °C for 12 h.
                          8 Peel the oranges off the mat while they are still warm, or they will not come off cleanly.
                          9 Let the oranges cool completely, and test for dryness by bending one. If it snaps, it is dry. If it bends but doesn’t break, the slices need to dry longer.
                         10 Reserve cooled slices in an airtight container in a cool, dry area until needed. If they get sticky at some point, dehydrate or dry them in the oven until they’re crisp again.

If you don’t have a dehydrator, dry the slices in a 100 °C / 212 °F oven for 5–6 h, or until completely dry. Peel the orange slices off the mat while warm.

CANDIED KUMQUATS  Yield: 14 halves

INGREDIENTS       WEIGHT    VOLUME     SCALING %  PROCEDURE
Kumquats            7 ea       1          100         1 Cut the kumquats in half widthwise, and remove the seeds with the tip of a paring knife.
Sugar                200 g     1 cup      100         2 Boil the sugar and water in a small saucepan, stirring to dissolve the sugar.
Water                200 g     1 cup      100         3 Add the kumquats to the syrup, and reduce the heat to low (the temperature of the syrup should be 110 °C / 230 °F).
                          4 Cook until the skin of the kumquats is translucent.
                          5 Strain the kumquats out of the syrup, and place them on a wire rack set over a sheet pan to drain. Reserve the syrup if preparing ahead of time.
                          6 Allow them to cool down completely.
                          7 Reserve the syrup in an airtight container in the refrigerator for up to 1 mo.