



DRIED / DEHYDRATED CITRUS

Ingredients

1 lemon

1 lime

1 orange

optional citrus: blood orange, grapefruit

optional brown sugar, cinnamon to dust

Method

Preheat your oven to 100 degrees celsius (210F).

Line a large baking tray with parchment paper.

On a cutting board, slice your citrus into even slices. Approximately 5mm wide. If you have a mandolin you can use that too. The thicker the slices, the longer it will take to cook.

Place your citrus slices on the baking tray. If you would like your dried citrus flavoured, very lightly dust with brown sugar and cinnamon. Otherwise keep them raw.

Bake time will depend on the size of the citrus.

Check on them at 2 hours, and then flip on the tray, and rotate.

- Lemons and limes take the shortest amount of time - approximately 2-3 hours
- Oranges take approximately 3-4 hours
- Grapefruit approximately 5-6 hours

Remove the citrus from the oven once they are completely dehydrated and all of the moisture has been removed. Allow to completely cool and then use as a garnish on cakes, cocktails, or dip it in chocolate and enjoy! If you have dehydrated your citrus properly it can be stored for several years. I find it's best to use on baked goods, or as a cocktail garnish within one year for best flavour.

Notes: if you oven can go lower, having the temperature anywhere between 80 - 100 degrees Celsius or 175 - 210F is fine. Store in a zip lock bag, or a jar in the fridge or in a dark cold space.