

# Orange Blossom Compote

Serves 4 to 6:

## Ingredients

Orange Blossom Syrup:

6 to 8 oranges, juiced

water

3/4 cup sugar

large sprig of thyme

kosher salt

2 tablespoons orange blossom water

8 oranges, 4 navel and 4 cara cara

thyme sprigs for garnish

## Preparation

Make Orange Blossom Syrup: squeeze 6 to 8 juice oranges in a juicer.

Add water to juice, if needed, to measure 2 cups; pour into a small saucepan.

Add 3/4 cup sugar, a large sprig of thyme, and a pinch of kosher salt.

Bring to a boil, then reduce heat to maintain a low boil.

Cook until syrup is reduced by half, about 10 to 15 minutes.

Remove thyme sprig and let cool.

Completely remove peel, or pith, from oranges.

Using a sharp serrated knife, chop off each end of orange.

Slide blade of knife between flesh and peel of orange, making sure to remove all of bitter white pith.

Thinly slice oranges, from top to bottom.

Lay slices out in a large bowl.

When syrup has cooled, add orange blossom water; stir and taste for seasoning.

Pour over oranges and let macerate for at least an hour.

When ready to serve, pour off any excess sauce from compote.

Serve orange slices on pretty plates or bowls, garnished with a small sprig of thyme.

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