

Fried Cauliflower

September 28,, 2020



Chenpi is a sun-dried tangerine peel. In Hong Kong, it uses on different dishes such as red bean soup, congee, steam fish, fish ball or just put into a hot water like tea. Surely you can find it in the Asian store. But you have no idea what chemical stuff it added on the peel... and the good quality and few-year-sun-tried chenpi is very expensive. So I decided to prepare my own chenpi.

Ingredient

Tangerines

Messy Start

Actually it is not so messy. Just peel off the skin of tangerine and remove stem and the white “meat” (albedo) as much as possible by a knife. Then dry under the sun for 3 days. After it, you can store it into tight seal glass and keep it in cool area. Every year, you just need to put under the sun for a while and then you can keep very long time...

I tried but...

According to some websites, if the sun-dried tangerine peel is called chenpi, it needs to dry minimum 3 years. If not, it only can be called sun-dried peel...

so, I tried but it still has 154 weeks to go....