

Chips di agrumi

Ingredients:

- * 1 orange
- * 1 lemon
- * 1 lime
- * 1 tablespoon of sugar

Steps:

1. Wash the citrus fruits under cold water, then dry them and cut them in half.
2. Use a sharp knife to remove the peel and white pith from each fruit.
3. Using a food processor, shred the peeled fruit into thin strips.
4. Place the shredded fruit on a baking tray lined with a silicone mat.
5. Evenly sprinkle the shredded fruit with sugar.
6. Bake at 180°C for 15 minutes.
7. Serve the chips of citrus as a dessert or snack.