

MOROCCAN SPICED ORANGES

INGREDIENTS

2 1/2 cups orange sections, cut into 1/2-inch pieces (about 6)
1/4 cup slivered almonds
2 1/2 tablespoons chopped pitted dates (about 4)
1 tablespoon powdered sugar
1 tablespoon fresh lemon juice
1/4 teaspoon ground cinnamon

Ground cinnamon (optional)
Grated orange rind (optional)

METHOD

Step 1

Peel oranges carefully removing all white membrane, then carefully cut wedges of orange, removing the segments from the central pith

Set aside in a bowl

Step 2

Now add the remaining ingredients, and gently stir to combine

Step 3

Set aside in the fridge to chill and then serve plain

THE
COOKERY

by The Secret Jozi Chef