

Candied Calamansi Limes

<http://userealbutter.com/2009/11/19/candied-calamansi-limes-recipe/>

6 calamansi limes, washed
water for boiling
ice water
1 1/2 cups sugar
1/2 cup water
tempered chocolate for dipping (optional)

Cut the calamansi limes into 1/4-inch slices (not too thin or else they tear apart too easily) removing any seeds. Bring water to a boil in a saucepan and blanch the lime slices for a minute. Drain the slices and plunge them into a bath of ice water. Drain. Meanwhile, combine the sugar and 1/2 cup of water in a small saucepan and stir over medium heat until the sugar is dissolved. Bring to a simmer and add the calamansi lime slices. Let simmer (don't boil) for an hour (you can simmer as much as 2 hours). Remove slices from hot sugar syrup and set on a cooling rack over a baking sheet to dry. Could take up to 24 hours to dry. Dip in tempered dark chocolate and set on parchment paper until chocolate has cooled and firmed up.