

Lemon Peel Confit

Description:

Serving Size: 1 KG

Categories: MEP

Cost Per Kilo

\$ 7.17

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/17/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	kg	Lemons	zested	20-100000771
3.000	kg	Sugar		20-100001065
1.000	lt	Cold water	as needed	

Method of Preparation:

- Wash and zest the lemon
- Place the zest in a sauce pan with cold water and bring to a boil.
- Refresh and repeat the process 2 more times
- Place the lemon peel in a clean pan with water and the sugar. Bring to a boil and simmer slowly until the lemon zest becomes transparent.
- Remove from the stove and strain out the lemon zest.
- Put the sugar water back on the heat and reduce to a syrup and pour over the zest. Drain and allow to dry.