



## Citrus Fruits With A Lime Syrup

| <b>What to collect</b>                    |                              |
|---|------------------------------|
| <b>Ingredients</b>                        | <b>Equipment</b>             |
| 6 mandarins, segmented                    | chopping board               |
| 6 oranges, peel removed sliced and halved | knife                        |
|   | metric measuring cups/spoons |
| <b>Lime Syrup:</b>                        | small saucepan               |
| 1/4 cup maple syrup                       |                              |
| 1/4 cup water                             |                              |
| 3 kaffir lime leaves                      |                              |
| 1 bay leaf                                |                              |
| A few slices of fresh ginger              |                              |
|   |                              |
|   |                              |
|   |                              |
|   |                              |
|   |                              |

## What to do

1. Put all the syrup ingredients in a saucepan. Bring to the boil and simmer for 2 minutes. Remove from heat and set aside to cool down.
2. Cut fruit up and just before serving pour syrup over the fruit. You may not need to use all the syrup.