

ORANGE SALAD WITH BLACKCURRANT LIQUEUR

INGRÉDIENTS

Pour 4 portion(s)

Dijon blackcurrant liqueur	**2**
Dessert oranges	**6 cl**
Chopped mint leaves	**2**

PRÉPARATION

1. Serves 4:
2. Prepare your orange supremes.
3. To do this, start by peeling your oranges. This is easier with a serrated knife. Try to remove
4. both the peel and the white skin at the same time.
5. Next, take the orange in the palm of your hand and gently slide the blade of a (toothless)
6. knife just past a membrane and into the centre of the fruit. You've just obtained your first
7. supreme.
8. Then repeat the operation for all the oranges.
9. Place your supremes in a fridge-safe bowl.
10. Chop the mint leaves over the mixture.
11. Place the salad in the fridge for at least 1 hour before serving.
12. Just before serving, drizzle the blackcurrant liqueur over the salad or place it directly on each
13. plate.
14. Enjoy!

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.