



ORANGE SALAD WITH BLACKCURRANT LIQUEUR

Ingrédients - 4 Pers.

- Dijon blackcurrant liqueur - 2 tablespoons
- Dessert oranges - 6
- Chopped mint leaves - 2 tablespoons

Préparation

Serves 4:

Prepare your orange supremes.

To do this, start by peeling your oranges. This is easier with a serrated knife. Try to remove both the peel and the white skin at the same time.

Next, take the orange in the palm of your hand and gently slide the blade of a (toothless) knife just past a membrane and into the centre of the fruit. You've just obtained your first supreme.

Then repeat the operation for all the oranges.

Place your supremes in a fridge-safe bowl.

Chop the mint leaves over the mixture.

Place the salad in the fridge for at least 1 hour before serving.

Just before serving, drizzle the blackcurrant liqueur over the salad or place it directly on each plate.

Enjoy!

Fancy an ultra-easy dessert recipe full of vitamins? 😊 Take some orange segments, a few chopped mint leaves, some blackcurrant liqueur and there you have it: a lovely orange salad with blackcurrant liqueur 🍊 Like we said, nothing could be easier for a fruity, tasty dessert 😊