COOKING PASSION SINCE 1877

Make the most of lemons from your backyard

Lemons are a versatile and refreshing fruit that adds a tangy burst of flavour to a variety of dishes. Whether you are making a zesty chicken, a refreshing cocktail, or a comforting winter drink, lemons always come to the rescue. But what do you do when you have an abundance of lemons? One excellent solution is to dry them in your oven into delicious and aromatic lemon slices.

Dried lemon slices are not only easy to prepare but a must have in any kitchen. Follow the step by step instructions for perfect results every time.

Method –

Preheat the oven on CircoTherm to 80°C.

Wash 2 to 3 lemons and slice thinly, approximately 2 to 3mm in thickness.

Line the wire rack with baking paper and place the lemon slices on top.

Cook on shelf position 3 for 3 to 3 ½ hours, or until dried.

Turn the slices over after the first 1 ½ hours of cooking time.

These can also dried in the warming drawer in the same way using level 4 setting.

Cool completely and store in an airtight container or glass jar.

Now that you have a batch of delightful dried lemon slices, it's time to explore the multitude of ways you can incorporate them into your culinary creations. Here are some exciting ideas to get you started.

- **Cooking** – Dried lemon slices can be a zestful addition to savoury dishes such as casseroles, soups, fish and vegetable dishes. They

infuse a unique and tangy flavor that elevates the overall taste of any dish. Another way to use the dried lemon is to grind them into a fine rub perfect for grilling chicken breasts, searing a steak or baking fish fillets to bring a refreshing twist to your favourite meat dishes

- **Beverages** – Transform your plain water into a refreshing drink by adding a few dried lemon slices. Whether you prefer sparkling or still water, these slices will release their citrusy essence, making hydration a more enjoyable experience. Moreover, they make a great addition to classic homemade cocktails and mocktails.

- **Tea time** – Make your tea extra comforting with a subtle citrus note that complements the earthy flavours of the tea. Or enhance your favourite ginger tea with a drizzle of honey and a few slices of dried lemons to keep you warm during the cool winter days.

- **Desserts** – If you are a fan of lemon desserts, you'll love using dried lemons slices as a decorative touch. Jazz up your cake with the perfect garnish or complete your tart with some slices to add a visual appeal and extra burst of lemony goodness.

The uses of dried lemon slices are only limited by your imagination. Try this delicious mulled wine recipe from the NEFF kitchen to get you started.

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