



Negroni with Dried Orange



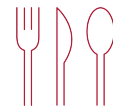
DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 3 1/2
HOURS



SERVES: 16-18 ORANGE
SLICES

Ingredients

2 oranges
30ml gin
30ml Campari
30ml red vermouth
Crushed ice
2 large ice cubes

Method

To begin your Negroni, preheat oven on [CircoTherm®](#) to 80°C.

Wash the oranges and slice thinly, approximately 2 to 3mm in thickness. Line the oven rack with baking paper and place the orange slices onto the baking paper.

Cook on shelf position 3 for 3 to 3 ½ hours or until dried. Note, this can also be achieved in the warming drawer on level 4 heat setting.

Prepare the oranges in the same way and place onto the rack lined with baking paper. Place the rack into the warming drawer and allow the oranges to dry for 5 to 6 hours

To make the Negroni, combine the gin, Campari and red vermouth with the crushed ice and shake lightly or stir well to combine.

Place the ice cubes and a slice of dried orange into two glasses. Strain the negroni mix evenly into the glasses.

Notes
