



### Orange Slices in Rose Flower Water

Oranges are esteemed for their round shape and gold color. Symbols of good fortune, orange wedges are served as the finale to humble and grand meals alike. In this dessert, they are given just a bit more flair with light syrup accented with rose flower water.

#### Ingredients:

- 6 navel oranges
- 2 Tbs. Italian honey
- Juice of 1 large lime
- 1 1/2 tsp. sugar
- 1 tsp. rose flower water
- Pesticide-free rose petals or mint leaves for garnish



#### Directions:

Using a small, sharp knife, cut a slice off the top and bottom of each orange to expose the flesh. Place upright on a cutting board and slice off the peel in strips to expose the flesh. Cut each orange crosswise into thin slices and put into a bowl. Using a large spoon, hold the orange slices and pour the juices into a small bowl.

Whisk the honey into the orange juice. Add the lime juice, sugar and rose flower water to the honey mixture and whisk thoroughly. Pour over the orange slices, cover and refrigerate for at least 1 hour or for up to overnight.

To serve, divide among dessert plates, spooning the syrup over the slices. Garnish with the rose petals.

Adapted from Time-Life Books