

Choco Fever Dream

Dried Orange Slices With Honey And Juniper

15 min Prep time	**8 h** Cook time	**8 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large oranges, sliced thin
- [ ] 2 tbsp honey
- [ ] 1 tsp crushed juniper berries
- [ ] 1/4 tsp sea salt
- [ ] 1 tsp lemon juice
- [ ] Optional: 1 tsp fresh thyme leaves

Instructions

1. Preheat your dehydrator to 135°F (57°C) or set the oven to its lowest temperature. Line the trays with parchment.
2. Arrange orange slices on the trays, making sure they don’t overlap. Lightly brush each slice with lemon juice to keep color bright.
3. Dry for 6-8 hours, checking after the first 4 hours for pliability. The edges should be slightly tacky, not brittle.
4. Once dried, place the slices in a large bowl, drizzle honey over them, and sprinkle crushed juniper berries, sea salt, and optional thyme. Toss gently to coat.
5. Transfer the coated slices to a clean jar, seal, and let sit for 30 minutes so the honey glaze sets.

Nutrition per serving

120 kcal	1 g	22 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper flavor, let the orange slices sit in the lemon juice for 10 minutes before drying.
- Store in a cool, dark place; heat can cause the honey to crystallize.
- Feel free to experiment with other herbs like rosemary for a different aroma.