

Clementine's In Ginger Syrup

Like cinnamon in this country, cardamom plays a starring role in Algerian sweets. Paired with star anise in gingery syrup, it gives Clementine slices an irresistible aroma, but the syrup would be just as wonderful over any kind of sliced fruit.

Yield: 6 servings

Ingredients:

1½ cups water

1 cup sugar

¼ cup thinly sliced peeled ginger

4 green cardamom pods

3 whole star anise

6 Clementine's or mandarin oranges



Directions:

Bring water, sugar, ginger, cardamom, and star anise to a boil in a small saucepan over medium-high heat, stirring until sugar has dissolved, then simmer, uncovered, stirring occasionally, 10 minutes.

Remove from heat and let steep, covered, 15 minutes.

Strain syrup through a sieve into a bowl, discarding solids.

Chill, covered, until cold, at least 2 hours.

Cut peel from Clementine's, including all white pith, with a sharp knife, then cut fruit into 1/4-inch-thick rounds and put in a serving bowl.

Add syrup and chill, covered, at least 1 hour.