

## Chocolate Cumquats

*You'll need:*

- 3 cups of cumquats
- 2 cups sugar
- 2 tbsp whisky or rum
- 500g melted chocolate

*Method:*

Cover cumquats or calamondins with water; simmer 20 mins. Pour off water.

Add 3 cups water and the sugar. Simmer till the cumquats look transparentish- I know this sounds vague but you'll see what I mean when you do it. At this stage you can add the whisky or rum and leave the cumquats to marinate for a few hours; otherwise proceed straight away as below.

Place cumquats on a greased tray till cool. They'll still be sticky - don't worry about it. Use a toothpick or tweezers to roll in melted chocolate, place back on the tray till set.

Store in a sealed jar in a cool place. Throw out if they look or smell odd or start bubbling- but they shouldn't!