

Crystallized or Candied Ginger

Jacob · 29/09/2024

**Prep Time**

1 hr 25 mins

Difficult

Easy

Servings

10

Description

Crystallized ginger can be served with espresso and cake or champagne and fruit coated in bittersweet chocolate and rolled in hazelnuts or macadamia nuts. It can be chopped or julienned to use in or as a garnish for pastries, pumpkin pies, stewed fruits, cookies, and many other desserts. Store in an airtight container in a cool and dark place.

Ingredients

- - 10 ounces fresh young ginger root
- peeled - 2 cups white sugar - 1 tablespoon water

Instructions

1. Cut ginger into 2-inch pieces and slice lengthwise into 1/8-inch slices. Score ginger slices by pricking with a fork. Toss ginger with sugar in a bowl. Combine ginger-sugar mixture and water in a large skillet or wok; bring to a simmer. Reduce heat and cook
2. stirring occasionally
3. until sugar melts into a syrup and starts to crystallize
4. about 1 hour. Continue stirring until syrup is mostly crystallized and ginger comes together in a pile in the center of the skillet and very little syrup drains out; remove from heat. Toss ginger slices gently to cool and separate from excess sugar. Spread slices out on a tray to cool and dry. Recipe Tip You can use the leftover excess sugar in coffee
5. cookies
6. or anything else that would benefit from a fresh
7. clean ginger accent.