

CARAMELISED MANDARINES

<i>Ingredients</i>	<i>Equipment</i>
1 Tablespoon Sugar	Saucepan
1 Tablespoon Butter	Spoon Measures
2 Cloves	Chopping Board
2 Mandarines	Knife

What to do

1. Measure the sugar and butter and place in the saucepan
2. Add cloves to the saucepan
3. Peel mandarins
4. Cut mandarins into small pieces
5. Slowly heat the butter, sugar and cloves until butter is melted and sugar is dissolved.
6. Add the mandarins and simmer for approximately 4 minutes or until caramelised.