



Cara Cara Oranges with Lemon Curd Drizzle

By Chef Veera Gaul, Ph.D.



Ingredients

½ cup Greek style Vanilla yogurt (can use dairy free)
3 tablespoons [Lemon Curd](#)*
2 tablespoons [Honey](#)* (plus more to drizzle)
Sliced Naval oranges, Cara Cara pink orange, Blood oranges
Minced fresh thyme to garnish (optional)
Sprinkle of granola or roasted, sliced almonds to garnish (optional)

Preparation

In a bowl, mix the yogurt, Lemon Curd and honey till smooth.

Peel, pith and slice the oranges into circles and arrange on a plate alternating the colors and sizes of pieces. (see Tips below)

Drizzle the oranges with the yogurt mixture and with additional honey as needed for sweetness. Garnish with nuts, granola and thyme if using.

Substitute fresh fruit of your choice, such as sliced strawberries, raspberries, blueberries and blackberries in a bowl.

Notes

* I particularly love using Oil & Vinegar's [Lemon Curd](#) and [Peach Honey](#) -- the peach honey, with the flavor of peach pulp is irresistibly good on the fruit but you can substitute with a plain local honey, it will just lose a little of the layers of flavor from the drizzle.

Serves 2

Tips

To peel, pith and slice the oranges, cut the top and bottom off of the orange to create two flat ends and lay on the flat end on a cutting board.

Using a sharp paring knife or carving knife (with a sturdy blade), slice the skin and pith off the orange in a downward movement (from one flat end of the orange to the other), rotating the orange until you get all the skin off.

Turn over, and clean off the pith and skin from the bottom end. Slice into circles.

Categories: Dessert, Vegetarian, Gluten-free, Fruit, Lemon Curd, Honey