LIME CAMELLIAS

Oranges and lemons can be prepared in the same way to garnish salads, seafood dishes and desserts. Halve the lime lengthwise and place cut-side down on a board. Using a very sharp knife, slice the lime thinly.

Before starting to make the flower, have ready some fine wooden picks and break into short pieces. Take a lime slice from the smaller end of the fruit and curl the slice around to form the center of the camellia garnish.

The secret in making the flower is to work upside down. Place the center curl skin-side down and wrap a lime slice around it. Add another slice, overlapping the first and repeat until there are enough slices to form a manageable flower. Secure with wooden picks and gently turn over the delicate lime camellia.