

See Jane Cook

CANDIED VIOLETS

- **Freshly picked violets in full bloom**
- **1 egg white**
- **1 tbsp. water**
- **1 new artist's paintbrush**
- **1/2 cup superfine sugar (or regular granulated sugar pulsed in a food processor)**

Place violets in water to keep fresh while you work. They will remain fresh for a day or two. With a whisk, beat together egg white and water until foamy. With the brush, paint top and underside of the blossom with the egg white while holding the flower by the stem. Lightly sprinkle sugar on both sides. Pinch off stem and place blossom on waxed paper to dry. When completely dry (1 to 2 days), store in a single layer in a tightly closed container. Use as decorations on desserts.