

# SEVILLE ORANGE MARMALADE

Brighten up your January by making glimmering Seville orange marmalade.

## Ingredients

- 650g Seville oranges
- 1 unwaxed lemon
- 1110g granulated sugar

## Method

1. Wash the oranges and lemon in water and place in a preserving pan with enough water to cover and a small plate on top to weigh down.
2. Bring to the boil and gently cook for around 2 hours until tender.
3. Reserving the cooking water (you should have about 800ml but top up if needed), carefully remove the fruit and place aside to cool.
4. Making sure you save any juice, chop the fruit in half and scoop the middles out into a muslin bag. Put the juice and muslin bag back into the cooking water.
5. Boil gently while you thinly chop the orange peel.
6. Remove the muslin bag, squeeze out any juice and put the chopped peel together with the lemon juice into the pan.
7. Warm the sugar and add to the pan, stirring until dissolved. Bring to the boil and boil briskly for around 20 minutes until you reach 104 degrees Celsius (setting point).
8. Remove from the heat, skim and allow to cool for another 20 minutes. (This ensures a more even distribution of peel when jarred.)
9. Ladle into warm sterilised jars and seal.

