

Marmalade

Storage: up to 2 years

Makes: 5 x 15.75oz jars

Ingredients

- 2lb 2oz Seville oranges
- 2.5 US fl oz lemon juice
- 4lb 4oz demerara sugar



Step 1

Wash the oranges then half them and juice them and keep the squeezed halves.

Step 2

Slice the squeezed oranges into medium to thick pieces and place into a bowl along with the orange juice and 84.5 US fl oz water. Leave the mixture to soak for 24 hours.

Step 3

Pour the mixture into a Kilner[®] preserving pan and bring to the boil. Reduce to a simmer and cook covered for 2 hours until the peel is soft and the marmalade has reduced.

Step 4

Add in the sugar and lemon juice and mix well to dissolve the sugar.

Step 5

Boil for about 20 minutes until setting point has been achieved then remove from the heat.

Step 6

Leave the marmalade to cool down for ten minutes then stir slowly to diffuse any foam from the top.

Step 7

Pour the marmalade into warm sterilized Kilner® jars leaving 1/2 inch headspace. Wipe threads of your jar and seal. Process your Kilner® jar using your preferred method or as advised in your recipe.

Step 8

Once sealed, store in a cool dry cupboard. Once opened refrigerate.