

Seville Orange Marmalade

Yields 3kg (6lb)

Preparation Time: 1 hr + overnight

Cooking Time: 2.5 hrs

The ultimate guide recipe you will ever need to make your own Marmalade with lots of variations.

Ingredients

- ❖ 1kg (2 lb) Seville oranges
- ❖ 2 lemons
- ❖ 2kg (4lb) granulated sugar

Directions

1. Wash the fruit. Halve the lemons, squeeze out their juice, pour it into a container and keep in the fridge. Place the peels to one side.
2. Halve the oranges, squeeze out the juice and pour it into a large bowl.
3. Scrape all the pips out of the citrus fruit and place them in a sterilised muslin bag (a square piece of thin cotton cloth works too).
4. Remove the lemon and orange pith with a sharp knife and add it bag of pips. When done, tie the muslin bag/cloth with a sterilised string and add it to the bowl of orange juice.
5. Shred the lemon and orange peels into thin strips. Depending on how chunky you would like your marmalade you can cut them into thicker pieces.
6. Add the shredded peels to the bowl with the orange juice and muslin bag.
7. If you're planning on using a pressure cooker to cook the fruit add (500ml) 1 pint water to the large bowl with shredded fruit. If you are using an open pan, 1 litre (2 pints) of water is used for every 500g (1lb) of fruit.
8. Leave the bowl covered at room temperature overnight for the fruit to soak.
9. Simmer gently until the fruit peels are really tender and the contents of the pan have been reduced by half, which should take about 2 hours using the open pan method. Alternatively, use the pressure cooker that will only take 10 minutes.
10. Add the sugar and lemon juice then stir. When the sugar had dissolved boil rapidly till a set is obtained.
11. Cool for about 10 minutes before potting. Seal at once. Store in cool, dark and dry place.

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Serving Suggestion

Have some marmalade with buttered toast. I like to mix some with mayonnaise and eat it with cold roast chicken.

Notes

- The containers used from start to finish should either be ceramic or glass. Avoid metal because acid in the fruit might interfere with the metal. Plastic bowls might soak up the flavour of the food's contents.
- The fruit must soak for at least 12 hours because it lessens the cooking time. With open cooking, if you don't soak them long enough beforehand they will take about an hour longer to cook to soften the peels.
- For Tawny Orange Marmalade, instead of 2kg (4lb) sugar, use 750g (1½ lbs) muscavado sugar and 750g (1½ lbs) granulated sugar.

For step-by-step illustrations, tips and variations visit:

<http://www.greedygourmet.com/recipes-by-course/breakfast-and-brunch/seville-orange-marmalade/>

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