

# SEVILLE ORANGE MARMALADE



**Rosie's Preserving School**  
PRESERVING PRESERVING

# EQUIPMENT LIST

- Jam pan: (large saucepan or stock pot)
- Wooden spoon
- 2 Small plates
- Large bowl
- Jelly bag
- Sharp knife
- Chopping board
- Jam funnel, if possible

Jars, Lids & Labels

The recipe makes makes approx 10-12 x 200g/8oz jars

Don't forget lids to fit your jars and some labels

Will make approximately 2.5kg/5lbs

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*

# INGREDIENTS

<input checked="" type="checkbox"/>	Seville Oranges	750g	30oz
<input checked="" type="checkbox"/>	Lemons	2 large	
<input checked="" type="checkbox"/>	Water	1.8 litres	3 pints
<input checked="" type="checkbox"/>	Sugar	1.5kg	3lbs

## MARMALADE GIN

mix half a jar of good marmalade in a large jar with one 70cl bottle of vodka. Stir to mix. Leave for two weeks. Strain and bottle.



# METHOD



1.

First weigh the oranges and then wash, together with the lemons, in warm water, giving the fruit a good scrub to remove any waxy coating or dust etc.



2.

Place the fruit in a large pan with the water, place on the heat and bring to the boil. Cover the pan and reduce to a gentle boil/simmer, cook for about 1 hour.

When the fruit is cooked it will look an odd shape and be quite soft. Lift out onto a plate with a slotted spoon - retain all the liquids and cooking juices. Leave until cool enough to handle.



3.

Put the small plate in the fridge. Wash and rinse the jars and stand upside down in a warm oven to dry and sterilise.

Put the jelly bag into a large jug then cut the cooled fruit in half over a large plate to catch the lovely juices.

Using a teaspoon, scoop out the flesh and the pips from the halved fruit from the skins into the jelly bag reserving the peel.



4.

Pour any juices from the plate into the Preserving pan and add the cooking liquid to the pan Cut each piece of peel - oranges and lemons - into three lengthways. And then slice across into the size of shreds that you prefer

Add all of the shredded peel to the pan and then add the bag hanging the loops around the handles to prevent the contents spilling into the pan.



5.

Place pan on heat and bring to the boil. Cook for about 15mins then carefully remove the bag and leave in the jug to cool. Continue cooking until the contents of the pan have reduced by about one third or 1.8ltrs/3 pints if your pan has a measure.

# METHOD



6.

Turn off the heat and add the sugar - stir to make sure that it is all dissolved. If it still feels 'gritty' then stir some more!

They bring back to the boil and boil as hard as possible without letting it boil over. Cook for approx. 10-20mins



7.

Put a little onto one of the chilled plates and replace in the fridge. In the meantime, turn off the heat.

After 5-10mins, test for a set by pushing the edge of the marmalade - if it 'crinkles' the marmalade is ready!

If there isn't a set, turn on the heat again, boil for a further 10mins and then repeat the test.



8.

Leave the marmalade in the pan for about 15-20mins, before potting, so that the peel is evenly distributed throughout the jars. If you pour into the jars too quickly the peel will all rise to the top.

Take the jars from the over (carefully) protecting your hands. Allow them to cool very slightly - the jam will bubble in the jars if they are very hot.



9.

Fill almost to the top of the screw on the lids immediately. If you seal while the contents and jars are hot, a vacuum will form as the jars cool which helps to keep the contents airtight and fresh, (often for several years, if your lovely marmalade lasts that long!).

Leave undisturbed overnight to cool and set.

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