



SEVILLE ORANGES

TIP

The general rule of thumb with marmalade is to have roughly double the weight of sugar to oranges.

HINT

Marmalade is delicious spread on toast but also try stirring a dollop through some porridge or adding a little to a bread and butter pudding.

FACT

Because the season is so short you can try freezing Seville oranges to make marmalade later in the year! Don't freeze them if they're overripe though otherwise they'll turn black when you cook them!

Seville Orange Marmalade

A fantastic, citrusy way to start the year!

You will need (makes 5– 6 jars)

1.2kg Seville oranges

2 lemons, juice only

2.4kg unrefined granulated sugar

2ltrs water

- Scrub the oranges and put them whole into a large pan with the water. Ensure oranges are covered with the water. Bring to the boil and then simmer, covered for 2– 2.5hrs until the oranges are tender.
- When the oranges have cooled, remove them from the water. Cut each one in half and remove any pips, strain any juice back into the cooking water.
- Cut the orange peel and flesh into thick or medium shreds depending on your preference. Put the cut-up oranges back into the cooking water with the lemon juice and sugar. Bring to the boil and stir until the sugar has fully dissolved. Keep the mixture boiling for another 10– 15minutes until setting point is reached*.
- Leave the mixture to cool slightly before stirring again to disperse any scum that has formed at the top then carefully pour into sterilised jars.

*To test the setting point remove a tablespoon of the marmalade from the pan and put on a plate in the fridge for a couple of minutes. If a skin forms on the marmalade then it's ready. If not, keep boiling and checking every couple of minutes.

