

## Three Fruit Marmalade

1 grapefruit  
2 lemons  
1 sweet or Seville orange  
1.4kg granulated, cane sugar  
1.75 litres water.

Makes around 2kg

1. Select small grapefruit and thin-skinned lemons. Aim to get a combined weight of grapefruit, orange and lemons of around 700g
2. Halve and juice the fruit. Pour the juice and water into a large lidded pan with a capacity of 6 litres. Put the pips and any pulpy remains from the juicing into a piece of thin cotton muslin, 36cm x 36cm. Tie this up with string and add to the pan.
3. Quarter the halved fruit shells. Turn the shells peel side up and slice into strips. Add these to the pan. If possible, leave the pan overnight to allow the contents to soak.
4. Next day, bring the lidded pan to the boil, turn down the heat and simmer very gently for two hours. The peel should be tender, and the contents of the pan reduced by a third. Remove the lid and set aside.
5. Warm the sugar in a low oven, 140C. Remove the muslin bag and place it in a sieve suspended over the pan. Using a large spoon press any liquid from the bag back into the pan. Discard the bag.
6. Add the sugar to the pan and dissolve over a low heat. Place clean jars in the oven to warm through. Bring the pan to a rolling boil and test for a set after 8 minutes. Scoop out a spoonful of marmalade, turn the spoon horizontally and look for a flake hanging from the side of the spoon. Once setting point is reached, remove the pan from the heat to cool for 10 minutes. Meanwhile, remove the jars from the oven.
7. Remove any scum with a metal spoon by pushing it to the side of the spoon and then discarding it. Gently stir the marmalade to distribute the peel. Ladle the marmalade into the jars, using a jam funnel. Fill the jars to the brim and seal them immediately with new twist top lids. Leave the jars upright and undisturbed to cool completely.

If you want to make this into a Merry Marmalade, add 70ml of Whisky, stirred into the pan just before ladling the marmalade into the jars.