

# Seville Orange Marmalade

675g Seville oranges  
1 lemon  
1.4kg granulated, cane sugar  
1.75 litres water.

**You will need a 6-8 litre stainless steel preserving pan with a lid. Weigh the pan without the lid and record the weight.**

1. Juice the oranges and pour the juice with the water into the pan. Remove the inner membranes and pips from the oranges. Do not remove the pith from the oranges.
2. Juice the lemon and add the juice to the pan. Put the orange membranes and remains of the lemon into a food processor or mini-chopper and chop finely. Put the chopped membranes, the remains of the juiced lemon and any pips into a 38cm x 38cm piece of thin cotton muslin. Tie it up with string and add to the pan. Check the muslin bag is not tightly packed like a pillowcase, but is a voluminous bag. This enables the water to penetrate and cook the contents.
3. Shred the oranges and add the peel to the pan. Shred the peel finely to ensure the maximum amount of pectin is extracted during cooking. Leave the pan overnight to kick start the process of softening the peel.
4. The next day bring the lidded pan to boil, turn down the heat and simmer very gently for two hours. Remove the lid from the pan and set aside. The peel should be very tender and the contents of the pan reduced by a third. Warm the sugar in a low oven, 140°C /275°F/ Gas 1
5. Remove the muslin bag and squeeze the liquid from the bag back into the pan through a sieve, using a large spoon. This is the liquid "pectin". Discard the bag.
- 6.. Weigh the contents of the pan. Do this by placing the pan on a trivet or heat resistant mat on top of a flat set of scales. Look for a combined weight of the pan plus 1.4kg.  
  
For example my pan, empty and un- lidded weighs 1.9kg so I look for a weight of 1.9kg + 1.4kg = 3.3kg, **your pan will of course be a different weight.**  
  
If more, simmer the mixture in the un- lidded pan and check the weight every 5 mins until the desired weight is reached.
7. Add the sugar to the pan and stir until dissolved. Place clean jars in the oven to warm through, about 10 minutes.
8. Gradually bring the pan to a rolling boil and test for a set after 8 minutes, using the flake test. Dip a large spoon into the pan and scoop out a spoonful. Lift the spoon above the pan and turn it horizontally. If the marmalade has reached setting point of 104.5°C ( 220°F) it will drip then hang on the side of the spoon, and look like webbed feet. Turn off the heat. Remove the jars from the oven
9. Leave the marmalade to cool for 10 minutes, a thin skin should have formed on the surface. Remove any scum from the surface with a large metal spoon. Gently stir the mar-

marmalade to distribute the peel. These are important steps to avoid the peel rising in the jars when potting up.

10. Pour the marmalade into clean, warm sterilised jars right up to the very top and cover with new twist top lids. As the marmalade sets fully, the level in the jars will drop slightly and an airtight ( vacuum) seal will be created between the surface of the marmalade and the underside of the lid. If the jars are not full, an airtight seal might not be created. Leave the jars upright and undisturbed to set. Do not invert the jars as that will leave marmalade on the underside of the lid and interfere with the creation of an airtight seal. If the lids are new they do not need to be sterilised separately. Old lids might not seal the marmalade and also taint the marmalade ( eg pickle and mustard lids)

### Additions

Merry Marmalade Stir in 70ml spirit of choice, e.g. Gin, Whisky, Amaretto, Cointreau to the pan just before potting up.

Ginger Marmalade. Bruise 50g root ginger, tie up in a separate piece of muslin and add to the pan with the fruit and oranges. Finely chop 100g stem ginger and add to the pan with the sugar.

### Suggested Equipment

6-8 litre stainless steel lidded pan

Small electric chopper

Teaspoons

Electric kitchen scales, weight up to 5kg

A trivet or heat resistant mat to rest on the surface of the scales.

2 large oven proof bowls to weigh fruit and sugar

Ladle

2 sieves

Small serrated knife.

Chopping board

Lemon squeezer or electric juicer

Piece of thin cotton muslin 38cm x 38cm

Natural twine string and scissors to tie up muslin.

Large metal spoon to stir in sugar

Slotted spoon to remove scum

Kitchen timer

Stainless steel jam jar funnel

4 x 450g and 1 x 225g clear glass jars plus new twist top lids to seal the jars or 9x 225g clear glass jars with matching lids