



DELICIOUS ORANGE MARMALADE

INGREDIENTS

- 900 g organic oranges (4 to 6 fruits)
- 1 lemon, juiced and zest finely grated
- 1.5 L water
- 1.7 kg granulated white sugar

PREPARATION METHOD

1. Wash the oranges and lemon and cut the oranges into 2.5 mm slices. Tip: use a mandoline to ensure precise thin slices. Be sure to remove the seeds as you slice, too.
2. Stack the finely sliced oranges and cut them into quarters. Place them in your pot and add the lemon zest, juice and water. Set over high heat and bring to a boil for 10 minutes.
3. Reduce the boiling to a rapid simmer and cook for 40 minutes or until the fruit is very soft. Be sure to stir frequently during this time.
4. Increase the heat, returning it to a full boil and then add the sugar. Stir the mixture continuously for about 15 to 20 minutes or until it darkens. Finally, take your saucer from the freezer and do the set test (see article).
5. Take your pot off the heat and leave it to cool for 15 minutes. Stir occasionally and ladle into your warm jars, seal tightly and leave to cool.