

# Seville Orange Marmalade

by Helen Peacock

The Seville orange is extremely tart and far too bitter to eat raw, however, because they have a higher pectin count than the sweet oranges they give a far better set and higher yield when cooked.

**Makes approximately 4.5kg – 10lb**

**You will need:**

**10 sterilized jam jars**

**3lb (1.4kg) Seville oranges**

**Juice of 2 lemons**

**6pts (3.4 litres) water**

**6lb (2.7kg) sugar**

**Method:**

1. Wash the oranges then cut them all in half and squeeze out the juice
2. Collect all the pips together along with any membrane that came away as you removed the juice and tie together in a piece of muslin.
3. Slice the orange peel so that it is either thick and chunky or thin – depending on your preference.
4. Put the orange and lemon juice, pips and sliced orange peel into a large preserving pan with the water and bring to full heat.
5. Once it has reached full heat, lower the heat and allow it to simmer gently until the peel is nice and soft. This should take about two hours.
6. Remove the muslin bag having first squeezed it against the side of the pan with the wooden spoon to extract all juices.
7. Add sugar and heat gently stirring all the time until the sugar has dissolved.
8. Bring back to the boil and allow to rapid boil for about 15 minutes until you reach setting point, which is 105°C or 221°F (If you don't have a jam thermometer you can test for setting by spooning out a little of the liquid onto a cool plate or saucer and leaving it for a moment. Then touch the surface with your finger; if it wrinkles and has formed a skin it is ready. If not leave to boil for a few minutes longer then test again.)
9. Once setting point has been reached, carefully remove the pan from the heat and skim the surface.
10. Leave to stand for about 15 minutes, then stir to distribute the peel and spoon into warm sterilized jars.

Note: You can turn this into whisky marmalade by stirring a quarter of a pint of whisky into a pot once its been removed from heat and the surface has been skimmed.

