

# ORANGE AND LEMON MARMALADE

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## What you need

900g oranges (7–8 small oranges)  
2 lemons  
1.5kg sugar  
2.8l water  
Mason/pickling jars or empty glass jars

**Yields** 2.5kg marmalade

**Preparation** 30 minutes

**Cooking** 2–3 hours

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## What to do

1. Give the oranges and lemons a good wash. If they're not organic, give the rinds a good scrub. Halve the oranges and lemons and squeeze the juice out of them, reserving the pips. Slice the peel to the desired thickness, keeping in mind it will break down in the cooking process.
2. Place the pips in a muslin bag and add the citrus peel, juice, and 2.8l of water in a large-based pot. Keep in mind that the size of the pot will affect how long the marmalade takes to cook down. Cook the mixture on high heat until it comes to the boil, and then reduce the heat to a gentle simmer.
3. Sterilise the jars, using boiling water, then dry faced down in the oven at 120°C/250°F for 10 minutes. Place some small plates in the freezer for testing the marmalade later.
4. After about two hours, have a look at the mixture. The liquid needs to have reduced to about half the original volume. If not, continue to cook the mixture. Once the peel is soft and translucent and your mixture has reduced enough, add the sugar and bring back slowly to the boil. Stir constantly to avoid burning the sugar. Once the sugar has dissolved, cook on high heat for 10–20 minutes.
5. If you think the marmalade has reached setting point (105°C/220°F), place some marmalade on a chilled plate and place in the freezer for one minute. Run a finger through it to test if it's sufficiently thickened and looks to be setting. You can also have a look around the ladle or sides of the pot to see some smaller volumes of marmalade setting. If it doesn't appear to be setting, cook for a further 30 minutes and repeat the test.
6. Allow the marmalade to cool slightly in the pot before pouring it into the jars.

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## Notes

This recipe takes at least three hours, sometimes longer — so don't start this too late in the day.