

## **Seville Orange Marmalade** **(from BBC Good Food website)**

### **Ingredients**

1.3kg Seville oranges  
2 lemons, juice only  
2.6 kg preserving or granulated sugar.

### **Method**

1. Put whole oranges and lemon juice in large preserving pan and cover with 2lt/4pt water – if it does not cover fruit, use smaller pan. If necessary weight oranges with heat-proof plate to keep them submerged. Bring to the boil, cover and simmer very gently for around 2 hours, or until peel can be easily pierced with a fork.

2. Warm half the sugar in very low oven. Pour off cooking water from oranges into jug and tip oranges into a bowl. Return cooking liquid to pan. Allow oranges to cool until they are easy to handle, then cut in half. Scoop out all pips and pith and add to reserved orange liquid in pan. Bring to the boil for 6 mins, then strain this liquid through sieve into bowl and press pulp through with wooden spoon – it is high in pectin so gives marmalade a good set.

3. Pour half this liquid into preserving pan. Cut peel, with sharp knife, into fine shreds. Add half the peel to liquid in preserving pan with warm sugar. Stir over low heat until all the sugar has dissolved, for about 10 mins, then bring to the boil and bubble rapidly for 15-25 mins until setting point is reached.

4. Take pan off heat and skim any scum from surface. (To dissolve any excess scum, drop small knob of butter on to surface and gently stir.) Leave marmalade to stand in pan for 20 mins to cool a little and allow peel to settle; then pot in sterilised jars, seal and label. Repeat from step 3 for second batch, warming other half of sugar first.  
Makes about 4.5kg/10lb.

Preparation time 1¼ - 1½ hours. Cooking time 2½ hours

A variation on this – Fresh Ginger Marmalade: Peel 100g/4oz fresh root ginger and slice thinly. Tie in two muslin bags and bruise with rolling pin to release its natural juices. Add one bag to pan at step 3, once sugar has dissolved. Continue as before with second ginger bag and second batch. Remove ginger just before potting.