

# Traditional fine cut Seville orange marmalade

## Ingredients (makes 3kg)

- 1 kg Seville oranges
- One unwaxed lemon
- 2 kg preserving sugar

## Method

### 1 Sterilise the jars

- Wash the jars in hot water
- Place the empty jars with their lids loosely on top in a roasting tin
- Half-fill the roasting tin with water and place in an oven on a very low setting (gas mark two)
- Leave in the oven to sterilise until the marmalade is made

### 2 Prepare the fruit

- Use a skewer to make a single hole through each orange and the lemon
- Place the fruit into a large pan and add 4 pints of cold water
- Cover the pan with a lid and bring to the boil
- Simmer for 1.5 hours then remove from the heat
- Use a slotted spoon to remove the fruits from the pan and place them into a shallow bowl to cool slightly
- Place a colander over the pan
- Cut the oranges in half and scoop out the pulp into the colander; set aside the orange peel for later
- Using a wooden spoon, press the pulp down in the colander, so that all of the juice and some of the pulp is in the pan
- Add any juice that has collected in the shallow bowl to the pan
- Discard the lemon and remaining pulp in the colander
- Cut the orange peel into fine shreds and add it to the pan

### 3 Make the marmalade

- Place the pan containing the juice, some pulp and peel on the hob
- Add all the sugar and stir it until the sugar dissolves
- Bring to the boil and boil gently for about 15 minutes until a small amount placed on a cold saucer wrinkles when pushed from the edge - you are aiming for a 'soft set'
- Remove the pan from the heat and leave for about 15 minutes
- Remove the very hot jars from the oven and fill with the marmalade
- Screw the lids onto the jars immediately