

*Garsons*  
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# Orange Marmalade



How to make your own...  
**SEVILLE ORANGE MARMALADE**

# How to make your own marmalade

Seville orange marmalade is simply delicious and easy to make at home. Here we recommend Seville oranges, however other fruits such as lemons, grapefruits, and tangerines may also be used. You may like to soak the fruit over night (helping to soften the peel), but this is not essential. Pips, pith and any trimmings are saved and used in the recipe, as they provide valuable pectin which aids the setting process.

## Ingredients

1 kg (2lb) Seville oranges  
2 litres (3 1/2pints) water  
1 lemon  
2 kg (4lb) preserving sugar  
Whisky (optional - see recipe)

**Fruits, jars, covers,  
sugar & pectin  
extract  
- all available  
at Garsons  
Farm Shop**



## Cooking Instructions

Wash the fruit and cut in half. Squeeze out the juice and the pips. Tie the pips in a muslin bag and place in your pan. Pour the orange juice, lemon juice and water into the pan. Slice the peel thinly and add to the pan. Simmer for about 1 1/2 hours until the peel is soft and the liquid is reduced by half. Take out the bag of pips and squeeze out any liquid into the pan. Stir in the sugar over a low heat until dissolved. Boil rapidly to setting point\*, approximately 10 - 15 minutes. Remove from heat and allow to cool for 15 minutes. Stir well, allowing for an even distribution of fruit pieces. Finally, pour whilst hot into sterilised jars, (at this stage for extra flavour, add a teaspoon of whisky per jar!) cover and label.

\*setting point is when a little marmalade is spooned onto a plate, allowed to cool and has a 'set' surface that wrinkles when gently pushed by the finger.

## MICRO - Marmalade (microwave recipe)

### Ingredients

300g (10oz) Seville oranges  
500ml water  
1 lemon  
500g (1lb) preserving sugar



### Cooking Instructions

Peel oranges and lemon, taking only the skin. Slice the peel thinly. Remove and discard white pith from fruit. Slice fruit into thin slices, saving seeds and tying them in a piece of muslin. Place fruit slices, seeds, rind and water into a large, high-sided microwave safe bowl, cooking uncovered on HIGH for 20 minutes. Now remove seeds and discard. Stir in sugar until dissolved. Now cook uncovered on HIGH for a further 35 minutes, stirring occasionally. Finally pour whilst still hot into sterilised jars, (at this stage for extra flavour, add a teaspoon of whisky per jar!) cover and label.

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