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## Orange Marmalade

This sweet, zingy and delicious preserve is a breakfast favourite!

Makes 400ml of marmalade

### INGREDIENTS

- 1kg Oranges
- 75ml Lemon Juice
- 2kg Demerara Sugar

Wash the oranges then half and juice them, keeping the squeezed halves. Slice the squeezed oranges into medium to thick pieces and place into a bowl along with the orange juice and 2.5Ltr of water. Leave the mixture to soak for 24 hours.

Add the mixture into a preserving pan and bring to the boil. Reduce to a simmer and cook covered for 2 hours until the peel is soft and the marmalade has reduced.

Add the sugar and lemon juice. Stir over a low heat until the sugar has dissolved then increase the heat and boil rapidly for 10 – 20 minutes until setting point is reached.

Cool slightly and transfer the mixture into warm sterile jars, leaving about 1cm space between the lid and seal your jars. Process your jar. Marmalade can be stored for up to 2 years if processed correctly.

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