

Seville Orange Marmalade

Wash a kilo of seville oranges and two lemons

With a sharp knife carefully cut the zest from the oranges and slice it finely

Juice the "shaved" oranges and the lemons. Add the sliced zest to the juice. Set aside.

Boil the leftover squeezed fruit, comprising peel, pith and seeds in about two litres of water for an hour or more until the pectin is released. (No requirement for muslin bag). Then strain the pectin liquid.

You will end up with roughly one litre of juice/zest and one litre of strained pectin liquid

Add these together with sugar to taste (about 750g but up to a kilo if a sweet mix is desired)

Boil until setting point and jar up.