

Homemade Orange Marmalade

Quantity 0.7 Lt
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Category Basics / Jams-Prserves-Marmalades
Time Preparation time 30 minutes Cooking time 2 – 3 hours
Difficulty Beginner | Intermediate | Experienced

Ingredients

QUANTITY	UNIT	PRODUCE
800	GR	Oranges, fresh (Valencia)
200	GR	Clementine, fresh
600	GR	Sugar castor
1	SPRIG	Rosemary fresh
10	GR	Mint fresh
60	ML	Cointreau

Mise en place / Pre-Preparation / Cooking

- Add Oranges and Clementine into a cooking pot. Cover with cold water, bring to boil and simmer for 1 hours.
 - Take Oranges and Clementine out, let cool down
 - Add rosemary sprig and fresh mint to the liquid in the cooking pot. Reduce to 80 ML. Slightly cool down.
 - Peel cooled down Oranges and Clementine, add flesh (without pits) into a blender. Add reduce liquid (80 ML) to blender. Blend / puree very well. Cut Orange and Clementine skin into small strips (approximately 100 GR needed)
 - Strain through fine sieve into a saucepan
 - Bring to the boil, add Cointreau and Orange/Clementine skin
 - Simmer till to syrup like consistency
- Fill up (hot) into sterilized jar(s) with lids. Store in dark and cool place (cellar etc...). Store in refrigerator once open / in use.

Remarks / Comments:

- Mandarins, Blood Oranges, Lemons, Limes, Kumquats, Kalamansi and other Citrus fruit etc.. or a combination of them can be used instead of Oranges
- Perfect for your Breakfast spread, High Tea (Scones or/and Crumpets), or used in **Bread & Butter Pudding** (See my Recipe)

