

Taste the Hills

Recipes and Tips

Whole Orange Marmalade

Whatever recipe you use, I would say the most important aspect is getting the shred really soft in the first place. Tough or rubbery shred is very disappointing. Also, do not think you can get away with less sugar than your recipe suggests. You can't! And I speak as one who has tried in the past and regretted it.

I like to boil the oranges whole rather than cut them up first. If you haven't got quite enough Seville oranges there is no harm in making up the weight with sweet oranges, lemons or grapefruit.

NB Seville oranges freeze so if you see bargain bags do snap them up for later.

You ideally need a preserving pan but don't despair. Better to use two pans than try to cram it all in your biggest pan. Or do it in two batches.

3 ¼ litres water
3 kg sugar
1 ½ kg Seville oranges

Sterilised jars (I run them through the dishwasher and warm them in the oven)

Simmer the whole oranges in water for at least 1 ½ hours until the skin is really tender. Remove and keep oranges in a bowl until cool enough to cut into quarters. The water you boiled them in should stay in the pan. A slow cooker or alternatively a pressure cooker will do the job with different timings of course.

Scrape the mush and pips from the inside of the oranges into muslin or a jelly bag and put into the water along with any liquid that might be in the bowl.

Cut up the peel as you like it and add to the pan. Put a plate in the fridge to use as a setting test. Warm your clean jars in an oven set to 100 degrees. Turn off oven as they need to be warm but not scalding when you fill them.

It's a good idea to warm the sugar in a microwave or low oven before adding to the pan. Stir until dissolved then turn up heat and boil the marmalade until a drop of the liquid sets enough to form a skin when you push it on the cold plate. This process can take from ½ an hour to an hour depending on the size of your pan. Keep pushing the juices out of the muslin from time to time to help it set.

When your marmalade has reached a setting point, let it stand for 15 minutes to avoid the shred rising to the top of the jars. Carefully fill your jars and seal tightly with the lids. I never bother with cellophane.

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Shropshire Hills Discovery Centre –
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School Road, Craven Arms, Shropshire SY7 9RS

Email: info@shropshirehillsdiscoverycentre.co.uk

Tel: 01588 676060 www.shropshirehillsdiscoverycentre.co.uk



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