

marmalade 16/1/19

1. 4 kg sev orange

2 lemons

Wash oranges & lemons

Half & juice in Kwood citrus juicer

Juice 2 lemons & add to orange juice

Take orange pulp & boil w 1/2 H₂O in
slice orange halves in maximm w Chin
slicing disk

Strain pulp through coarse kitchen sieve &
scrape off sieved pulp after pressing.

Pour more big H₂O over pulp, stand a
few mins & add & runnings to rest of
pulp liquid

Let cool & pour over sliced peel

Orange slices + pulp liquid

↖ 1260 ml

+ 110 ml cold H₂O to cover oranges.
Stand overnight

Put in p. cooker + 300ml extra H₂O to well
cover peel

cook 20 min / 10psi / slow release

Add 2.1 kg sugar & all the orange juice

Boil down to evaporate & set

Set at 105.5K

Immed. cool pan in sink w cold H₂O

Heat jars in oven @ 100C previously
& boil tops on stove in H₂O / drain
Bottle at around 80C

Leave lids off till day after