

How to make marmalade

Making marmalade need not be a complicated and lengthy process in order to achieve brilliant results. The beautiful [Le Creuset Marmalade Jar](#) gives you the perfect excuse to cook a big pot of this golden citrusy treat and this easy recipe only requires a couple of hours of your time.

Ingredients – for approximately 1 litre of marmalade

5 oranges
1 large grapefruit
1 lemon
1 litre of water
1kg sugar

Method

1. Juice one of the oranges and set the juice aside for later. Discard the peel.
2. Wash the rest of the citrus fruit and cut into quarters. Separate the flesh from the peel and keep both. Place the flesh into a food processor (including the pips). Purée well.
3. Place the puréed citrus in a sieve above a large bowl. Using the back of a large spoon or masher, push the pulp through the sieve. Discard what is left behind in the sieve.
4. Now remove as much of the pith from the citrus peel as possible, using a sharp knife. Place all the citrus peels into a food processor and chop until fine (or the desired consistency). You can reduce the amount of citrus peel used, depending on your personal marmalade preference.
5. Combine the citrus purée, orange juice (step 1), chopped citrus rind and water in a large pot. Bring to the boil and then reduce the heat, leaving it to simmer for 1 hour until the rind is soft and the mixture has reduced by half.
6. Reduce heat to low, add the sugar to the mixture and stir continuously until the sugar has completely dissolved. Bring to the boil again and, without stirring, leave it to boil for 10 minutes. Remove from heat and skim off any white froth that has formed on the surface.
7. Perform the jelly test by spooning a couple of drops onto a cold plate and placing it in the fridge for a few minutes. If it sets to jelly, it's ready. If it is still too runny, you can bring it back to the boil for a further 5 to 10 minutes and repeat the jelly test.

Once you are satisfied with the consistency, allow it to cool slightly and spoon into sterilised jars or the [Le Creuset Marmalade Pot](#).