

TWIN-PAN SEVILLE ORANGE MARMALADE

This method will give a much higher yield than conventional recipes using a single pan. Using the suggested equipment, it is also very quick, preserving the fresh and bitter flavour; you should make at least 12lb of very tasty marmalade in 2 1/2 hours.

The Sevilles season is January.

Ingredients §:

1.5 kg (3.1/2 lb) Sevilles

3 unwaxed lemons

Fresh ginger, food-processed (optional)

3.5 litres (6 pts) water

2.5 kg (5 1/2 lb) sugar

2-3 tbs. black treacle (optional and variable; this ingredient makes the dark "Oxford" recipe)

Allow for 14 pounds in jam jars

Pots: 1 (10 litre) preserving pan, 1 large (3 litre) pan (all stainless) §.

Utensils: lemon squeezer, food processor*, a sharp-edged flat small spoon which scoops out pith in a single action; plates, wooden spoon, sieve, scissors, stainless potato masher*, bottling funnel*.

* useful, but not essential.

Method:

Put plates in freezer. Wash the jam jars and place in oven. Later heat to c.120C prior to bottling. Wash fruit and trim off stems. Chop each in half and squeeze roughly. Pour the juice into the preserving pan. Scoop out the pith and pips with the sharp-edged spoon; put into pan 2 (the pith pan, so to speak). Add 3 pints of water to both pans over low heat. Either chop up the remaining peel by hand to the desired final chunk size, or chop them roughly in quarters and food process in batches for a few seconds (a time-saver). Add these to the preserving pan. Add the optional food-processed ginger to pan 1 towards the end of simmering. Simmer both pans for 3/4-1 hour; be watchful for the pans drying out, adding water if necessary. As it simmers break down pith segments with scissors and masher, so it is as mushy as possible.

Sieve the contents of the pith pan into the preserving pan but, stirring vigorously with a wooden spoon, push through as much of the pulp's juices as possible (scraping the underside) and discard only the remains of dryish pulp/pip roughage. This is the important process; to get the bitterness and pectin spend time and energy on it.

Add the sugar and the treacle, stirring constantly until fully melted, then turn up the heat high to achieve a rolling boil §.

Stir occasionally and after 10 minutes test for setting consistency (cold plate test; put a drop of the mixture on the plate, wait a minute and push with your finger. If a crinkling skin is apparent, it has set). It should set very quickly - max. 15 minutes.

Bottle by the usual method, filling the jars as full as possible.

§ **Important.** *The quantities are for the pan sizes quoted; proportionally reduce if your pans are smaller, or if you don't have a large heat ring and hence the means to achieve a rapid boil for a large quantity of marmalade. Temperatures are much too high for children to be involved, but they can help in the pre-cooking stage.*

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