

# Chunky Orange Marmalade



- 1kg oranges
- 1litre water
- 1 cardamom pod
- 2 cloves
- 1 cinnamon stick
- 1kg sugar



1. Combine the oranges, spices and water in a large saucepan. Bring to a boil, then lower the heat and simmer, covered, for about an hour, or until the oranges are very soft and easily pierced with a fork.
2. Lift the oranges out with a slotted spoon, allowing the liquid to drain back into the pot.
3. Cut the oranges into quarters and remove all the pips. Cut each quarter into 4-5 small chunks, or smaller if you prefer the peel pieces to be less prominent in the marmalade.
4. Add the sugar to the pot of poaching liquid and heat gently to dissolve. Once dissolved, bring to a boil, then lower the heat and simmer for 5-6 minutes, skimming away any impurities that rise to the surface. Add the orange chunks & peel and stir in.
5. Boil for 15 minutes, stirring regularly. Check for setting point and continue to boil until it is reached.
6. Remove from heat and leave to cool for a while. Skim away any scum before bottling in sterilised jars. Seal tightly and store in a cool, dark place.

Makes about 1.5 litres.

## Cooking notes

1. Use **large, wide saucepans for making jams and marmalades**, heavy based if possible. Do not use copper or unsealed cast iron. Fruit layer should be less than a third of the depth of the saucepan as this will allow for rapid evaporation of the water and the bubbling up of the mixture.
2. When **dissolving sugar**, stir continually over a lower heat before the mixture boils. The sugar in the marmalade may crystallise if the mix boils before the sugar has dissolved. Make sure that any stray sugar crystals on the sides of the saucepan are all dissolved.
3. Check **setting point** by taking a teaspoon of the hot mix and putting it on a cold saucepan (leave a stick in the freezer while you cook the marmalade). Put it back in the freezer for a minute and then remove and draw your finger through the centre. If the mix separates and wrinkles, then the setting point has been reached. It is always a good idea to take the saucepan off the heat when you are close to setting point while you are testing.
4. With marmalades, **allow the set mix to sit for 10-15 minutes** before putting it in jars. This allows the rind to distribute evenly throughout the mix, rather than staying at the top in the jars.

## Chunky Orange Marmalade in pictures



Place 1kg cleaned oranges in a heavy-based saucepan, with 1 litre of water and the cinnamon, cardamom and cloves.



After 30 minutes, check with a skewer to see if the oranges are soft.



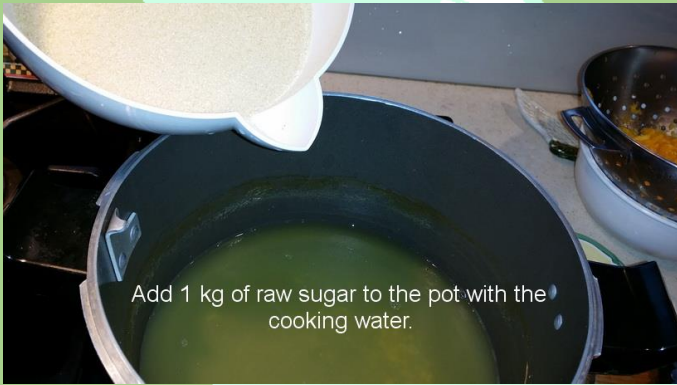
Remove the oranges with a slotted spoon and allow to drain back into the saucepan with the cooking liquid. Allow to cool slightly to make handling easier.



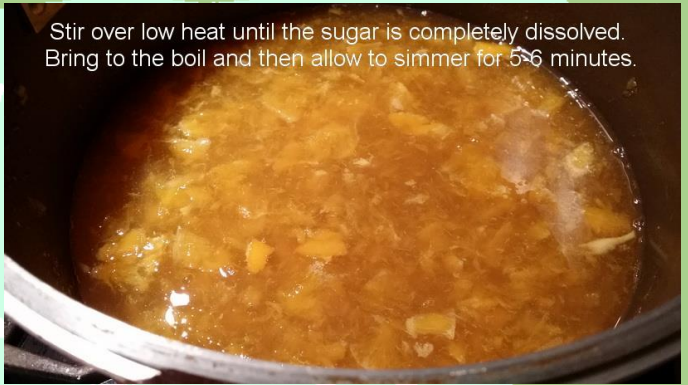
Chop the peel into thin strips.



Add 1 kg of raw sugar to the pot with the cooking water.



Stir over low heat until the sugar is completely dissolved. Bring to the boil and then allow to simmer for 5-6 minutes.



Add the chopped peel and then turn up the heat.

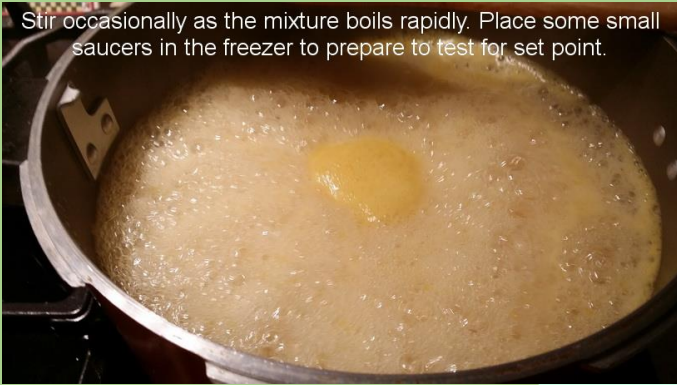


Remove any impurities that foam to the surface.

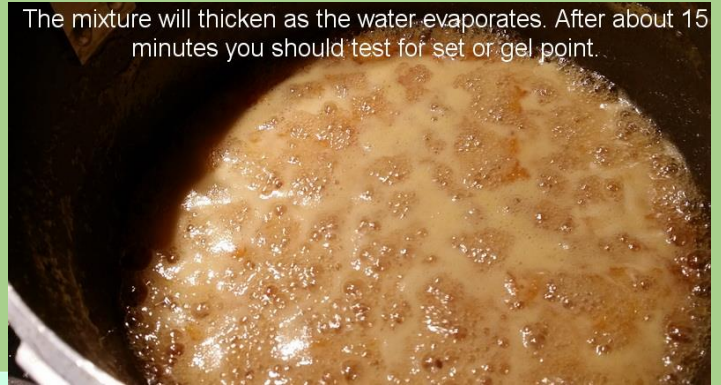




Stir occasionally as the mixture boils rapidly. Place some small saucers in the freezer to prepare to test for set point.



The mixture will thicken as the water evaporates. After about 15 minutes you should test for set or gel point.



Place a teaspoonful of the mix onto a cold saucer (from the freezer) and place it back in the freezer for 60 seconds to cool to room temp.



The marmalade is set if, when you run your finger through the cold sample, the marmalade stays apart.



Spoon the marmalade into hot sterile jars. Place clean and sterile lids on the jars and seal tightly.



Enjoy your lovely Chunky Orange Marmalade!

Join Maria at My Green Garden for this and other delicious citrus recipes at 'The Age Old Art of Preserving' Citrus workshops.