



You will need

8 x Jaffa Juicy Oranges
1 x Jaffa Seedless Lemon
8kg Preserving Sugar
2L Water

Jaffa Orange Marmalade

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| MAKES 6 | TIME 240 MINUTES | LEVEL Advance | CALORIES 1283 PER PORTION |
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Our step-by-step guide

- Step 1**
Shred the Jaffa Juicy Orange peel as finely as possible
- Step 2**
Cut the Jaffa Juicy Oranges and Jaffa Seedless Lemon in half
- Step 3**
Juice and remove any pips
- Step 4**
Put the juice, peel and water into a preserving pan and bring to the boil
- Step 5**
Simmer gently, uncovered, for two hours, until the peel is soft
- Step 6**
Allow to cool
- Step 7**
Add the sugar to the pan and dissolve over a low heat, when it is completely dissolved, bring to the boil
- Step 8**
Boil the mixture for 15 to 20 minutes until it reaches settling point
- Step 9**
Skim and leave to cool
- Step 10**
Stir again and pour into sterilised jars
- Step 11**
Enjoy!



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