Phenomenal Cookeroos

Orange marmalade

**Season:** Winter  
**Type:** Preserve  
**Difficulty:** Medium  
**Serves:** 4-6 Jars  
**Fresh from the garden:** Oranges, lemons  
**Recipe source:** www.kidspot.com.au

*Marmalade is a delicious tangy spread to have on your toast for breakfast.*

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Jars</td>
<td>600 grams oranges</td>
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<tr>
<td>Metal spoon</td>
<td>1 lemon</td>
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<tr>
<td>Blender</td>
<td>1.4 litres water</td>
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<tr>
<td>Knife</td>
<td>1.1 kg sugar</td>
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<td>Chopping board</td>
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<tr>
<td>Juicer</td>
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<tr>
<td>Heavy based saucepan</td>
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<tr>
<td>Scales</td>
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<tr>
<td>Measuring jug</td>
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<tr>
<td>Plate</td>
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<tr>
<td>Steel jug</td>
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</tbody>
</table>

**What to do:**
- Sterilise Jars (see note)
- Wash oranges
- Cut in half
- Scoop the flesh, juice and pips out with a metal spoon
- Whiz in the blender
- Remove as much of the white pith that you can and discard
- Slice the rind into very thin strips
- Place the puree and orange strips into a heavy based saucepan
- Juice the lemon and add to mixture along with the water
- Bring to the boil
- Reduce the heat and simmer for 1-1/2 hours until the mixture has reduced by half
• Over low heat add the sugar and stir through until it has dissolved
• Boil for 10 minutes, skimming off any froth
• Test to see if the marmalade is set by placing a small amount onto a chilled plate. If it gels it is ready, if it doesn’t cook for another 5 minutes and test again.
• Once ready remove from heat and let marmalade settle for a few minutes before bottling into warm jars

Notes: To sterilise jars
* Wash in warm soapy water then rinse thoroughly
* Place onto baking tray lined with paper towel
* Place into a cold oven then turn oven temperature to 100*C
* Leave jars in oven until chutney is ready to bottle

**KIDS bottling your marmalade must be done with an adult as the jars must be warm and the marmalade hot when you bottle it.**
* Bottle and seal when warm
* Label with name and date that you made your jam

TIP: Listen to your jam!!! When you hear a “plop plop” sound test your jam, it should be getting close.