

SWEET ORANGE AND LEMON MARMALADE

Makes about 1.8kg

2 sweet oranges, washed and thinly sliced

3 lemons, washed and thinly sliced

900g sugar

Remove all the pips from the fruit and tie them into a piece of muslin. Put the fruit and the muslin bag into a preserving pan with 1.4 litres water and simmer gently for about 1½ hours or until the contents of the pan have reduced by half.

Remove the muslin bag, squeeze well over the pan. Add the sugar and stir until dissolved.

Bring to the boil and boil rapidly for about 10 minutes or until setting point is reached. Remove any scum with a slotted spoon; leave the marmalade to stand for 15 minutes, then stir gently to distribute the peel. Pot and cover in the usual way.