



JAFFA ORANGE MARMALADE

Makes

6

Time

4
HOURS

Level

ADVANCED

Kcal

164
per portion

You will need

- 2 x Jaffa orange packs
- 1 x lemon
- 2L x water
- 1.8kg preserving sugar

Our step by step guide

Step 1

Shred the Jaffa orange peel as finely as possible.

Step 2

Cut the Jaffa oranges and lemon in half, juice and remove any pips.

Step 3

Put the juice, peel and water into a preserving pan and bring to the boil. Simmer gently, uncovered, for two hours, until the peel is soft. Allow to cool.

Step 4

Add the sugar to the pan and dissolve over a low heat, when it is completely dissolved, bring to the boil. Boil the mixture for 15 to 20 minutes until it reaches settling point. Skim and leave to cool.

Step 5

Stir again and pour into sterilised jars.

Step 6

Enjoy!

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