
TANGERINE, LEMON AND LIME MARMALADE

Sticky barbecued teriyaki quail with chilled noodle salad
Aromatic slow-roast shoulder of pork with pineapple
Toast and marmalade tart
Seville orange posset
Marmalade fizz
Marmalade marguerite
A twist on a Cosmopolitan

PINK GRAPEFRUIT MARMALADE

Cassata cheesecake
A quick marmalade sauce
Coconut, papaya and grapefruit meringue roulade
Vin d'orange

THE MARMALADE COLLECTION



LEMON SUNSHINE MARMALADE

Makes 8 × 340g jars

Fresh, zesty and full of kitchen sunshine, this marmalade will perk up the gloomiest of winter days. The bicarbonate of soda helps the acidic mix to set, a tip given to me by expert Robert Parker of Wilkin & Sons, makers of Tiptree marmalade.

200g (1 small) Bramley cooking apple

1.4kg (11–12) lemons

2kg golden granulated sugar

1 teaspoon bicarbonate of soda

Peel and core the apple, putting the peelings and core on to a double-layered square of gauze (or muslin). Chop the apple into small pieces and put them into a small saucepan with 4 tablespoons of water. Simmer, partially covered, for 10–15 minutes, or until fluffy and smooth – give the apple a stir from time to time and add a splash more water if needed.

Meanwhile, halve the lemons, then squeeze them and tip the lemon juice into a measuring jug; flick the pips on to the gauze square and add any pulp from the squeezer to the juice.

Cut the lemon halves into quarters and shred the peel with the inner membranes intact – I tend to remove the buttons and the knobby ends from the lemons before I start shredding and add

these to the gauze square along with any rogue pips. As the peel is ready, scoop it up into a large bowl.

Add enough water to the juice to make it up to a total of 1.5 litres. Add the liquid to the bowl with the shredded peel.

Gather the gauze square together to form a money-bag shape, twist the top and tie it with string. Leave one end of the string long enough to be able to tie it on to the side of the preserving pan later. Put this pouch into the bowl too, submerging it in the liquid. Cover the bowl and leave everything to soak overnight. Cool the cooked apple, then put it into a separate bowl, cover and chill.

The next day, tip the whole lot into a preserving pan, including the cooked apple. Tie the gauze pouch to the side of the pan. Bring everything to the boil, then reduce the heat and simmer the peel gently for 30–45 minutes, or until it is really tender, giving it a stir from time to time. Remove the pouch, squeezing it well against the side of the pan to extract as much pectin as possible.

Tip the sugar into the pan – the marmalade will feel very thick, but keep it over a very low heat, stirring until all the sugar has dissolved. Now take the pan off the heat, stir in the bicarbonate of soda, then return the pan to the heat. Keep an eye on the marmalade when you add the soda and heat it, as it bubbles vigorously initially.

LEMON SUNSHINE MARMALADE

Continued

Increase the heat and bring the marmalade to a rolling boil, then boil the marmalade for 20–25 minutes, or until it has reached setting point (see page 20). Leave the marmalade to settle for 15 minutes, then transfer it to hot sterilised jars (see page 12), seal and leave to cool.

ALSO TRY . . .

Lemon and gin marmalade – add 50ml of gin with the bicarbonate of soda, boil to set, then add another 2 tablespoons of gin once the marmalade has reached setting point.

Lemon and limoncello marmalade – add 50ml of limoncello with the bicarbonate of soda, boil to set, then add another 2 tablespoons of limoncello once the marmalade has reached setting point.

Lemon and bergamot marmalade – the bergamot is a natural cross between an orange and a lemon. It is grown in Calabria in Italy and the peel is used to flavour Earl Grey tea. I was warned by Calabrian chef Francesco Mazzei how bitter the peel is, and after two attempts of making a marmalade using it, I realised I should have taken more notice. However, the juice is delicious – similar to lemon juice but with a fragrant, floral note.

Make as the master recipe but use only 800g (8 or 9 lemons) and add 300ml of bergamot juice to the lemon juice; depending on which of three varieties you find and the size of the fruit, this will probably mean you need 4 or 5 bergamot fruit. Discard the bergamot pips and shells and continue the recipe as above, making the total liquid up to 1.5 litres. When you have simmered the peel until tender, turn off the heat and gently stir in 2 Earl Grey tea bags. Leave to infuse for 30 minutes, stirring now and then. Remove the tea bags and the gauze pouch and reheat the marmalade before tipping in the sugar and, once that has dissolved, the bicarbonate of soda; then finish the recipe as above.

LIME AND GRAPEFRUIT MARMALADE

Makes 5 × 340g jars

This has a lovely fresh, fruity flavour and can be made at any time of year.

1kg (14) limes

2 white grapefruit

1 lemon

1.5kg golden granulated sugar

First, halve and squeeze the juice from 8 of the limes, both grapefruit and the lemon. Keep the fruit shells and flick any pips on to a large double-layered square of gauze (or muslin) as you go. Pour the juice into a measuring jug, adding any flesh from the juicer.

Now cut each grapefruit half into four and, using the flat side of a sharp knife or a spoon, remove the membrane from each piece and put this on the gauze square too. You will be left with the grapefruit peel with its layer of spongy white pith attached; shred the peel with this intact, as finely as you can.

Top up the juice in the jug with water to make 1.5 litres. Cut up the shells of the limes and the lemon into smallish pieces – either by hand or in a food processor – then tip these on to the gauze square. Gather the gauze square together to make a money-bag shape, twist the top and tie it with string. Leave one end long

enough to be able to attach the pouch to the side of the pan. Put the shredded peel and the liquid into the pan, pushing the pouch into the liquid as much as possible.

Simmer the peel until tender, about 20–25 minutes. Meanwhile, halve and squeeze the remaining 6 limes – you can discard the shells. When the peel is tender, lift the gauze pouch out of the pan, squeezing it against the side of the pan with the back of a wooden spoon as you do so to ensure any goodness goes back into the marmalade, then discard it.

Tip the sugar into the pan, add the freshly squeezed lime juice, and stir over a low heat until the sugar has dissolved. Now increase the heat, bring the marmalade to a rolling boil and boil it for 15 minutes, or until it has reached setting point (see page 20). Leave the marmalade to settle for 15 minutes before transferring it to hot sterilised jars (see page 12); seal, then cool.

ALSO TRY ...

Lime, grapefruit and elderflower marmalade – use 800g (11) limes in the recipe and instead of adding the juice of 6 limes with the sugar, add the juice of 3 limes with 75ml of elderflower cordial, homemade for the best flavour.

TANGERINE, LEMON AND LIME MARMALADE

Makes 6 x 340g jars

This is so pretty with its three-way mix of coloured peel. A bit time-consuming to prepare, but well worth it.

6 lemons

1 kg (9–10) tangerines (or same weight of mandarins or clementines)

4 limes

1.35kg golden granulated sugar

Using a vegetable peeler, pare the peel off the lemons in strips, leaving the white pith behind; keep the strips to one side. Next, cut all the lemons, tangerines and limes in half and squeeze the juice into a large bowl, adding the fleshy bits of fruit from the squeezer. Keep any pips you find and put them into a medium-sized bowl.

Now, quarter the tangerine and lime halves and use a sharp knife to scrape out the inner membranes from the peel; use the flat blade of the knife to do this rather than the pointed end. Remove and discard the buttons from the ends of the fruit as you go.

Add the fruit membranes to the bowl of pips. Chop the shells of the lemons and put them into this bowl too, along with 500ml of cold water – the water should cover as much of the fruit bits and bobs as possible. I put a small plate inside the top of the bowl on top of the fruit to help weight them down.

Thinly shred the reserved strips of lemon peel, followed by the tangerine and lime peel, then put all the shredded citrus peel into the large bowl with the juice and add 1 litre of water. Cover both bowls and leave them overnight. I usually put them in the cellar or garage.

The following day, tip the contents of the large bowl into a preserving pan. Drain the liquid from the smaller bowl and add that too. Put the membrane, pith and pips on to a double-layered square of gauze (or muslin), then gather the gauze together to form a money-bag shape, twist the top and tie it with string. Leave one end of the string long enough to be able to tie the pouch to the pan handle and immerse it in the liquid.

Bring the liquid to the boil and simmer the peel, uncovered, for 45 minutes to 1 hour – you want the peel to be soft enough to squash between two fingers.

Take the pan off the heat. Remove the gauze pouch, pressing it against the side of the pan with the back of a wooden spoon to extract any pectin – put it into a bowl to cool for 10 minutes or so, then give it a final squeeze with your hands and discard it.



JAMIE OLIVER'S PADDINGTON'S DEMISE

Serves 2

I tried this jam-jar cocktail at a party for the re-launch of Jamie Oliver's restaurant, Fifteen, in east London, and here it is to share with you. At Fifteen they use marmalade vodka, which is delicious, but regular vodka works well too and is easier to buy.

100ml vodka
1 large egg white
2 tablespoons Seville orange marmalade
juice of 1 lemon
2 tablespoons gomme (sugar) syrup
6 dashes of Angostura bitters
4 dashes of orange bitters or orange extract
a few cubes of ice
2 twists of orange peel or slices of orange

Shake the first seven ingredients in a cocktail shaker; add ice, then give everything a second hard shake.

Strain the cocktail into two jam-jars (or glasses), add a couple of cubes of ice to each one and finish with a twist of peel or an orange slice.

GRAPEFRUIT, MINT AND LIME PUNCH

Serves 6

For hot sunny days when the barbecue is lit and the living is easy.

1 large lime
3 tablespoons marmalade – lime and grapefruit; lemon; or pink grapefruit
3 tablespoons gomme (sugar) syrup
500ml pink grapefruit juice, chilled
100ml white rum, chilled
500ml soda water, chilled
a handful of small fresh mint leaves
a generous handful of ice

Cut the lime into 8 wedges and chop the marmalade in a cup, using scissors, so there are no large pieces of peel.

Put the lime wedges into a large jug, squeezing them as you do so to release the juice. Add all the other ingredients, including the ice, and serve.