

# Three fruits marmalade

<b>Ingredients:</b> 1 grapefruit 1 orange 2 lemons 1.350kg white sugar	<b>Equipment:</b> Zester Green chopping board Large knife Citrus juicer Strainer Large saucepan Measuring scales Large measuring jug Sterilized Jars with lids
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## Method:

<ol style="list-style-type: none"><li>1. Using a zester zest the grape fruit, orange and lemons.</li><li>2. Halve fruit and using a citrus juicer, juice fruits into a large mixing bowl.</li><li>3. Strain juice into a large saucepan and add zest, along with 1.5 liters water.</li><li>4. Bring to the boil and boil for 30 minutes or until liquid is reduced by half. Add sugar and stir over gentle heat until sugar has dissolved. Bring back to the boil and boil rapidly for 10minutes or until setting point has been reached. Remove pan from heat while you test for a set.</li></ol>	<ol style="list-style-type: none"><li>5. Skim off any scum from the surface. Leave to stand for about 10 minutes. Stir well to redistribute the peel evenly through the marmalade. Pour into a large jug, then pour into warm sterilized jars and seal with a lid.</li></ol>
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