Jo Malone London's Marvellous Marmalade Recipe

Recipe makes 7 × 220g jars

1.5l water
1kg organic oranges
300g sliced rhubarb
1.3kg jam sugar

2g dried edible lavender
2g pink peppercorns, crushed
1 lemon, juiced

Method

1   Place the water and oranges – whole, stalk-end removed – in a heavy-based saucepan. Cover and bring to the boil, then reduce to a gentle simmer for 30 minutes. Remove from the heat and leave contents to cool completely.

2   Once cool, transfer the oranges to a bowl. Strain the cooking liquid, reserving 900ml in a bowl.

3   Halve the oranges, scoop the flesh into a sieve set over the reserved liquid and thoroughly drain the juices. Reserve the rinds. Wrap the strained flesh in muslin, tie tightly with string.

4   Wash and drain the rhubarb stalks. Roughly slice into 5cm rounds.

5   Place the sliced rhubarb and 100ml water into a heavy-based preserving pan. On a low heat, cook gently until broken down. Once softened, turn the heat off.

6   Thinly slice the orange rinds and add to the pan of cooked rhubarb. Add the reserved liquid, muslin-wrapped orange, jam sugar, lavender, crushed pink peppercorns and lemon juice and bring to the boil. Boil for 30–35 minutes, until the marmalade reaches setting point (105C on a sugar thermometer). Note: watch the temperature; you may need to reduce the stove heat during cooking.

7   Once cooked, turn the heat off and remove the muslin parcel. Leave the pan to rest for 10 minutes, stirring occasionally. Pour into warm sterilised jars. Seal immediately. Store in a cool, dark place.

Equipment Suggestions

· Copper preserving pan or heavy-based saucepan (stainless steel or cast iron)
· Spatula
· Jam funnel with a large hole for easy pouring
· Long-handled wooden spoon
· Electric scales
· Sugar thermometer
· Muslin
· Ladle
· 7 × sterilised lidded jars
· Chopping boards
· Large mixing bowls

Helpful Tips

· Jam sugar is sugar with pectin added.
· Cook the fruit the day or night before and leave to cool overnight – fully cooled fruit is easier to handle and slice.

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