



Vanilla whisky marmalade

Ingredients

750g Seville oranges
1.5l water
1 large lemon
1 vanilla pod
1.5k granulated sugar
Nob of butter
1tbsp black treacle or molasses
5 tbsp Whisky

Method

- Wash the oranges and put in a large pan with the water. Add the juice of the lemon and add the lemon halves to the pan. Bring to the boil, partly cover and simmer for 2 and half hours, until the oranges are very soft. Remove from the heat and scoop the oranges out into a large bowl. When they are cool enough to handle, cut them in half and scoop the flesh and seeds back into the pan using a dessertspoon. Bring back to the boil and simmer uncovered for 30 mins.
- Meanwhile cut the orange peel into strips using a sharp knife. Press the contents of the pan through a sieve into a large pan, pressing through as much pulp as possible.
- Prepare 6-8 jars (depending on the size of your jars) by washing thoroughly and sterilising in the oven.

- Place a saucer in the freezer.
- Put the sugar in a bowl. Slice the vanilla pod in half lengthwise and scoop the seeds out into the sugar and stir through.
- Add the peel, vanilla sugar and treacle or molasses to the pan. Place the empty vanilla in as well.
- Bring slowly to the boil, stirring to dissolve the sugar, then raise the heat and boil rapidly until setting point is reached (105c). This should take around 15-20 mins. Add the butter to disperse the foam.
- Test whether the marmalade is ready by spooning on a little blob of marmalade to the frozen plate. Leave for a moment, then push the marmalade with your finger. If the surface wrinkles it is ready, if not boil for a few more minutes and test again.
- Remove the vanilla pod and the lemon halves from the pan. Stir the whisky into the marmalade, then leave it to cool for 10 mins. Give it a stir to distribute the peel, then spoon into clean warm jars.
- Label and date your jars. Will keep unopened for 12 months and once opened, as long as refrigerated will keep for 3 months.