

Even sceptics enjoy this recipe from the island of Elba,
because it is not excessively sour or bitter.

Marmellata di limoni

Lemon marmalade



Fresh organic lemons You decide how many!
Wash the whole fruits well, prick them all over with a fork
and put them into a container of cold water.

Change the water twice a day for three days; this draws the bitter
substances out of the lemons.

Then there are two options:

Version A either cut the lemons into eighths, remove the pips and slice them crosswise
into fine slices, weigh them and add 50 per cent water (half the weight).
Boil for 10 minutes.

Weigh again and add the same amount of sugar, stir it in
and leave to stand overnight.

The next day finish cooking with very little setting agent.

Version B Quarter the lemons, remove the pips, add 50 per cent water (half the weight)
and boil for 10 minutes. Then pass them through the passe-vite (food mill) using the
very coarse disc.

Weigh again, add the same amount of sugar (if possible leave to stand overnight)
and the next day finish cooking with very little setting agent.

VERONICA'S TIP

Sadly there is no trick for removing
the pips ... But the patience pays off –
with a little leisure and not much work
you conjure southern sun into the kitchen!

Fresh lemons from the Amalfi coast are
particularly good, as they are milder
than the Sicilian ones.