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Recipe number eight

A simple, very quick version that goes down well with all our guests!

Marmellata di arance

Orange marmalade

A few organic oranges wash, scrub, cut off the blossom and stalk ends, cut into eighths, then cover two thirds with water and simmer, covered, for about 30 minutes, until the oranges are nice and soft. (Use the cooking liquid for the marmalade too.)

We put the oranges through the coarse plate of a mincer – it is done in a flash –, otherwise use a food mill with the very coarsest disc!

If you use a blender, take care that the pulp does not get too fine.

To 1 kg of orange pulp
350 g sugar, bring to the boil and leave to stand overnight.

The next day finish the preserve:

20 g Unigel (apple pectin) into the cold pulp, boil hard for three minutes and fill into the sterilised, still-wet jars.

Le arance al cioccolato

The «posh nutella»

2 whole oranges cut into eighths and then into fine slices, cook with
2 dl water and
200 g sugar until they are translucent. Set the pan aside.

In a larger pan

6 dl orange juice with
juice of one lemon and
4 dl water and

350 g sugar bring to the boil, add the mixture above, then take off the heat and
250 g dark chocolate melt in it. Leave to stand overnight and finish the next day: with
60 g Unigel bring to the boil and boil hard for 3 minutes.

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TIPS AND TRICKS:

There are countless marmalade tricks. What matters to us is using the Swiss «Unigel», an apple pectin powder. With it a three-minute boil is enough, provided fruit and sugar were brought to the boil the day before. That pre-cooking also makes the preserve tastier.

Did you know that «marmalade» is made only from citrus fruit? A spread made from any other fruit is called «jam».

TWO BOOK TIPS:

The little gift book «Über feine Marmelade» by our friend Ulrike von Jordans, ISBN-13: 978-3-7607-1541-4, and «Mes confitures» by Christine Ferber, ISBN-13: 978-0-8701-3629-0. Both full of new ideas that invite you to spin them further ... and try them out!