

## Bitter orange marmalade

Preparation time: 3 h. · Level of difficulty: easy ·

### Quantity

Ingredients for 8 servings.

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1 kg Bitter orange  
1.5 kg  
2 piece Natural lemons  
2 l

### Preparation

Wash the oranges, finely peel the peel from 2 oranges with a potato peeler and set aside, dice the flesh. Cut the oranges with the peel into small pieces and remove the seeds.

Put the seeds in a small cloth bag with the fruit in a saucepan. Then add the juice of the 5 lemons and 2 ¼ litres of water and bring everything to the boil.

Cover the pot and simmer gently at a low temperature for 1½ hours. The orange zest should be soft. Add the extra zest 20 min before the end of the cooking time - it will not disintegrate and looks very pretty in the jar. Remove the cloth bag and squeeze firmly. Now pour in the sugar, stirring slowly, and bring to the boil again until the mixture gels. Pour the hot jam into the prepared jars and seal airtight.