



Watermelon jelly

10'
Hands on

20'
Cook Time

1 kilo
Portion(s)

1
Difficulty



Ingredients

- 1400 g watermelon puree
- 1250 g granulated sugar
- 120 g lemon juice
- 25 g [apple pectin](#), powder

To serve

- slices bread
- feta cheese
- mint leaves

Διατροφικός πίνακας

Nutrition information per 100 gr.

560 Calories (kcal)	0.5 Total Fat (g)	0.1 Saturated Fat (g)	137.0 Total Carbs (g)
28%	1%	1%	53%
135.0 Sugars (g)	0.7 Protein (g)	0.5 Fibre (g)	0.04 Sodium (g)
150%	1%	2%	1%

Method

- Use a large [pot](#) to make the jelly. Preferably stainless steel, but definitely not an aluminum one. Combine the watermelon puree, sugar and lemon juice in the pot. Stir often. Make sure you use the largest pot you have, even if it may seem too big, so that the froth doesn't boil over while cooking.
- Boil the mixture over high heat. If you have a thermometer, check the temperature of the mixture. It should reach 104* C (219* F). If you don't have one, you can try the frozen plate test. When you think the marmalade is ready, place a teaspoonful onto a small plate that has been chilled in the freezer. Tilt the plate sideways. When the marmalade is thick enough and doesn't run down the plate, it's ready.
- Stir as often as possible to make sure it doesn't stick to the bottom of the pot.
- Add the pectin and boil for 4 more minutes.
- Remove from heat. Transfer the marmalade to clean, [sterilized jars](#). Do not fill jars all the way to the top. Leave about 1 ½ cm from the rim, empty.
- Wipe down the exterior of the jars and the rim. Cover with cap and close securely.
- Serve on [slices of bread](#), along with a some feta cheese and some fresh mint leaves.

Tip

To remove the watermelon flesh, cut away the rind and pick out the seeds. Puree in a blender. Weigh 1.400 g of the puree to be used in the recipe... and drink the rest!