



# Orange lemon marmalade

15'

Hands on

30'

Cook Time

1 kilo

Portion(s)

1

Difficulty



## Method

- Cut the oranges and lemon in to 4 pieces. Remove the seeds and thinly slice.
- Transfer to a pot and add 1 liter boiling water. Place over high heat and bring to a boil.
- Remove from heat, drain and discard liquid. This way you remove the bitter flavor.
- Place pot back over high heat. Add the orange and lemon slices again, along with the orange juice, sugar, water, ginger and cardamom.
- Boil for 30 minutes, until the marmalade thickens and remove from heat. It will thicken more as it cools.
- Store in a jar that seals.

### To serve

- Place a pan over high heat, add 1 tablespoon of butter and let it melt.
- Add the sweet bread slices and toast until golden.
- When ready, remove from pan, spread with 1 tablespoon of marmalade and sprinkle with thyme.
- Spread the remaining butter over the slices of bread. Add 1 tablespoon of marmalade, top with crumbled feta and serve.

## Ingredients

### For the marmalade

- 2 large oranges
- 1 medium lemon
- 250 g orange juice
- 700 g granulated sugar
- 500 g water
- 3 cardamom pods
- 20 g fresh ginger

### To serve

- 5 slices of sweet bread
- 3 slices of bread
- 50 g butter
- 100 g feta cheese
- 1 tablespoon thyme

## Διατροφικός πίνακας

### Nutrition information per 100 gr.

314 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	76.0 Total Carbs (g)
16%	0%	0%	29%
76.0 Sugars (g)	0.8 Protein (g)	0.9 Fibre (g)	0.0 Sodium (g)
84%	2%	4%	0%