



# Orange-Apple Spice Marmalade

10'

Hands on

40'

Cook Time

1 kilo

Portion(s)

2

Difficulty



## Ingredients

- 1.2 kilos oranges
- 750 gr green apples
- 1000 + 200 gr sugar
- 750 + 200 gr water
- 2 oranges
- Juice from one small lemon
- 1 tsp cinnamon
- 1/2 tsp of clove spice
- 1/2 tsp ground anise

## Διατροφικός πίνακας

Nutrition information per portion

63 Calories (kcal)	0.1 Total Fat (g)	0.02 Saturated Fat (g)	15.2 Total Carbs (g)
3%	0%	0%	6%
15.1 Sugars (g)	0.3 Protein (g)	0.2 Fibre (g)	0.0 Sodium (g)
17%	1%	0%	0%

## Method

- Peel and wash the apples thoroughly under running water.
- Cut them into 4 pieces removing only the core.
- In a pot, add 750 g of water and the apples. We boil them on low heat for 30 minutes. The apples should soften.
- Take the mixture from the pot, making sure to drain the liquid into a bowl, through a fine strainer. It's a good idea to take the back of a spoon and press on the apples so they can release all their juices. Do not apply much pressure on the apples so that the juice doesn't get a cloudy film.
- Take the juice extract and pour it through a sieve that is lined with either a cheese cloth or some sort of towel, so that the liquid comes out clear. It's a good idea to place it in the refrigerator and leave it overnight.
- The next day, take 500 gr of the juices and very carefully pour it in a pot.
- We are very careful not to stir the mixture so that the solids from the bottom don't rise, this will help us have a more translucent marmalade at the end.
- Squeeze 500 gr of fresh orange juice collecting the pith and pips straining them through a cheese cloth or muslin and tie them shut.
- With a vegetable brush we wash 2 oranges very well and cut them into wedges. Place the oranges in a small pot and add 200 gr of water and 200 gr of sugar, simmer until the oranges are translucent.
- In another small pot we add the apple juice, orange juice, 1 kilo of sugar, lemon juice the spices and the pith and pits in the cheesecloth. We bring them up to a boil and stir very slowly, removing any foam that arises. We boil for 10 minutes.
- Remove from heat and take out the sac with the piths and pits and then proceed to check on the consistency of the marmalade. Let stand for 15 minutes and pour into jars. To preserve the marmalade we place it in the refrigerator.