

Sandbar Mandarin Marmalade

Ingredients

Makes about 5 x 500ml jars

12 whole Sandbar Mandarins

4 lemons, juiced

Caster sugar (see quantity required below)

Method

Put the whole mandarins (skin on) and lemon juice into a large pot big enough to hold them all and add water (just so there's enough to cover the fruit).

Bring to the boil, then reduce to a gentle simmer and cook until the mandarins are completely soft and just starting to break apart.

Remove the mandarins from the pot and retain the liquid then remove any seed, although early season Sandbar Mandarins are largely seedless you will usually find a few. So while they are still hot, tear them apart with 2 pairs of tongs and remove the seeds with a tea spoon – it does take a little patience but it's worth it!

Puree all the remaining mandarin pieces, skin and all in a food processor or blender. It doesn't need to be completely smooth – you still want to see pieces of skin and flesh (as you do in in the stuff you buy).

Add the puree back to the water and take a complete measurement of the fruit and water mixture combined. You now need to add exactly the same amount of sugar to this mixture – so if you have 1 litre of fruit & water, then add 1kg of caster sugar.

Place the pot back on a medium-high heat and bring to the boil, stirring to dissolve the sugar. Keeping it on a steady, constant boil, cook for about 20 minutes then do the setting point test, (see below). Once setting point is reached, remove the marmalade from the heat and leave to cool for 10 minutes.

Pour into hot sterilised jars and seal straight away.

Setting point test

When you are close to setting point, take a tablespoon of the jam or marmalade with a metal spoon and leave it to cool a little. Now tilt the spoon on it's side and pour the mixture onto a plate. If the marmalade drips in a solid sheet, it is ready. If it falls in drips then you are not there yet. Patience is the key here - a little longer will make all the difference!