



Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

ORANGE MARMALADE

Function: CANNING

Time: 105 minutes

INGREDIENTS

3 ripe oranges

1L water

4 cups white sugar

3x 500 ml jars

1x medium sized bowl

1x cheesecloth

Place two saucers in the freezer before canning cycle

METHOD

1. Wash and dry the oranges. Using a sharp vegetable peeler, carefully remove the brightly coloured zest (only the brightly coloured zest) from the oranges.
2. Roughly chop the zest. Keep bigger pieces for a chunkier marmalade, and ribbon-like strips for a more spreadable result. Set the zest aside.
3. Cut the ends off the zested oranges and then, working with one orange at a time, cut off the thick white pith from around each orange. Throw away the ends and white pith.
4. Working over a bowl to catch the juices, hold a fully peeled orange and use a sharp knife to cut out each segment between the membranes that hold the sections together.
5. Once you've cut out all the fruit, squeeze any juice out of the membranes into the bowl of segmented fruit. Set the membrane aside, along with any seeds (the pectin in these will help "set" the marmalade later).
6. Select the Canning function and combine the zest, fruit, juice, water, and sugar in the **Russell Hobbs Dualchef** pot and bring to a boil. Stir just until the sugar dissolves, then stop stirring.
7. Lay a double layer of cheesecloth in a bowl and put the membranes and seeds on top. Lift up the corners and tie the cheesecloth into a bag to hold the membranes and seeds. Add to the **Russell Hobbs Multi Cooker** pot.
8. Meanwhile, bring the marmalade to 104° and hold it there for 5 minutes, do not stir.
9. Put a drop of the mixture on a cold plate. Swirl the saucer to spread the mixture a bit and drag a spoon through the mixture. If the marmalade is set, the spoon will leave a trail, and you'll still be able to see the plate where you dragged the spoon.
10. Remove the cheesecloth, squeeze any marmalade out and back into the pot then discard the content. Remove the pot and let it sit for 5 minutes. Use a ladle to pour into your sterilised jars, put the lids on and refrigerate for 2 hours or longer before serving

Chef's tip: Add cinnamon and star anise to step 7 for more depth in flavour.