

Make your own Homecook® Marmalade

You will need:

- 6 x 454g (1lb) clean, warm glass jam jars
- 1800g (4 lb) sugar
- 425 ml (3/4 pint) water
- 5 litre (10 pint) capacity saucepan
- Wooden Spoon; Waxed Disks; Cellophane.

Method:

1. Empty the contents of this can, the water and the sugar into a saucepan.
2. Bring to the boil, stirring continuously.
3. Reduce the heat but continue to maintain a good rolling boil for a further 15 minutes.
4. You may wish to add a small knob of butter during boiling to disperse foam.
5. Test for setting: remove from heat, put half a teaspoon of marmalade on a cold saucer and leave for two minutes in a cold place. Test by drawing a finger over the surface. If it wrinkles, setting point has been reached. If not, return saucepan to the boil for a few minutes and test again.
6. Allow to stand for 5-10 minutes and pour into pre-warmed jars. If peel floats, stir each jar.

Note: Foam may settle on the top of your marmalade after standing. Remove by scraping off with a spoon before sealing the jar.

7. Whilst hot, place a waxed disk (shiny side down) on the top of each jar and cover with cellophane when cold.
8. Store in a cool dark place.

Enjoy!

Homecook Thin Cut Make Your Own Lemon Marmalade

NO ARTIFICIAL COLOURS,
FLAVOURINGS OR PRESERVATIVES.

INGREDIENTS: Lemons (90%), gelling agent (pectin), acidity regulator (citric acid).

NUTRITIONAL INFORMATION:

Typical values per 100g:	as sold	as prepared
Energy	97kJ/	1170kJ/
	23kcal	276kcal
Fat	0.6g	0.5g
of which saturates	0.0g	0.3g
Carbohydrate	8.9g	68.2g
of which sugars	7.2g	68.2g
Protein	0.4g	0.2g
Salt	0.1g	0.1g

Homecook, Platin, Drogheda, Co. Louth,
Ireland. www.homecook.ie

Note: Natural deposits of lemon may appear as small white specs. They are perfectly normal and will dissolve on boiling.

Produce of Spain.

For best before: see base of can.

850g^e (1lb /14 oz)

BARCODE
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