

## Lemon Marmalade

Description:

Serving Size: 2.2 KG

Categories:

Cost Per Kilo	
\$	2.25



Amount	Measure	Ingredient	Preparation Method	Product No.
2.450	kg	Lemons		20-100000771
0.700	kg	Sugar		20-100001065
0.100	kg	Mint leaves	chopped	20-100000878
		Cold water		

### Method of Preparation:

- Remove the rind from the lemons, set aside. Juice the lemons, set juice aside. Put the remaining pith and seeds inside a cheesecloth, set aside
- Place rinds in a pot, add cold water and boil
- Refresh and repeat
- Put the blanched rinds, reserved wrapped seeds and reserved juice in a pot.
- Add the sugar and bring to a boil. Reduce to a simmer and cook for 30 minutes on low heat until light and syrupy.
- Remove the cheesecloth and discard.
- Remove the lemon peel, chop finely and return to the pot
- Chill, stir in the chopped mint