

# Kumquat Marmalade

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- 1kg kumquats
- 1 lemon
- 4 and ½ cups of sugar
- 1 star anise (optional)
- 1 litre fresh water

## Equipment:

- Metric measuring cups, scales and jug
- Chopping board
- Small serrated knife
- Citrus juicer
- Large saucepan
- Wooden spoon
- Clean, freshly sterilised jars
- Wide mouthed funnel
- Ladle

## Method:

1. Wash all your kumquats thoroughly under cold water.
2. Cut off the end of the kumquat where it attaches to the plant (compost) and then slice into thin slices, removing the bitter seeds as you go.
3. Juice one lemon using a citrus juicer as set aside.
4. Add 1kg of sliced kumquats, lemon juice, 4 ½ cups of water sugar, 1 litre water and 1 star anise (if using) to a large saucepan.
5. Turn heat to high, bring to the boil until all sugar is dissolved.
6. Turn heat down to simmer for 30-40 minutes.
7. During this time, carefully sterilise all your jars and lids. **\*Teacher Fay to demonstrate this important technique.**
8. Remove the star anise, if used.
9. Funnel marmalade into your hot, sterilised jars. Carefully place on the lids to create a seal. Store jars of marmalade in a cool, dry pantry for future use.