

MODULE 3

CALAMANSI MARMALADE

INGREDIENTS

1 cup (about 15 calamansi) stemless calamansi, washed, deseeded & thinly sliced.
For sweeter results, extract the juice and don't use the peels.
1½ cup water
¾ cup sugar

Equipment
Small saucepan or pot
4 oz. jar

INSTRUCTIONS

1. Place water and deseeded calamansi slices in a small pot or saucepan and bring to a boil. Reduce heat and simmer, uncovered, over medium heat for 20 minutes without stirring.
2. Turn off heat and allow cooling to room temperature.
3. Place in refrigerator overnight to develop pectin.
4. Return mixture to pot and add sugar. Bring to a boil, stirring frequently. Simmer uncovered, over medium heat for 15-20 minutes without stirring. When a drop of marmalade gels on a cool plate, it is ready.
5. Skim any foam that forms on top.
6. Turn off heat and place hot marmalade in a sterilized jar. Wipe rims with damp cloth and seal jar with lid.

NOTES

Make sure all seeds have been removed, the seeds will make the marmalade taste bitter.

If you'd like complete sweetness without any earthy tang, skip adding the peels and just use the calamansi juice extract.

