



GRAPEFRUIT & CHAMPAGNE MARMALADE

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INGREDIENTES

- 4 LARGE GRAPEFRUITS)
- 480 MLS WATER
- 500 MLS CHAMPAGNE OR
SPARKLING WINE
- 400G GRANULATED SUGAR
- 60G HONEY

METHOD

Trim and thinly slice Grapefruits, removing white pith. Place slices in a pot, cover with Champagne or sparkling white wine, and refrigerate for 12 to 24 hours. Then heat the pot with honey and sugar until boiling. Sterilise canning jars and pour the reduced marmalade into them. Use a roasting rack to elevate jars in a pot filled with boiling water. Boil jars for 10 minutes, then cool undisturbed for 12 hours. Check for a vacuum seal; refrigerate unsealed marmalade for up to a month, or store sealed jars at room temperature for up to a year.

