TATLI KHUSHKHASH

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ingredients

- 14 bitter (Seville) oranges
- 1 lemon, peeled and quartered
- 1 sweet orange, peeled and quartered
- 7½ cups granulated sugar (approx.)

instructions

1. Zest the bitter oranges. Spread the zest on kitchen paper, and allow to dry for two days, preserve and use sparingly to garnish desserts.
2. Peel the bitter oranges discarding as much of the pith as possible. Separate the flesh into quarters and set aside. Repeat with the sweet orange, and then the lemon.
3. In a large pan over medium heat, add the lemon, sweet orange, and reserved bitter orange pulp. Using a potato masher, crush the citrus and then cook until it's broken down into a moderately thick paste, 15 to 20 minutes.
4. Place all the peel in a saucepan with enough water to cover. Bring to a boil and cook over medium heat until soft, 15 to 20 minutes.
5. Using a coarse sieve, strain the cooked pulp mixture into a bowl, using the back of a spoon to press through every drop of juice you can. This gets ride of the seeds as well.
6. Once the peel has cooked and cooled down, drain, squeezing out excess moisture. Cut the cooked peel into thin strips. Add to the strained flesh pulp.
7. In a large pot, for every cup of citrus mixture, add 1¼ cups of the sugar. Stir to combine. Heat the mixture over medium-low heat, and cook, skimming off any foam, until the mixture starts to bubble, the foam disappears, and the marmalade has thickened, about 30 minutes. Place 2 tbsp of the mixture on a plate and allow to cool for 5 minutes. Run your finger through the cooled mixture. If the mixture holds, then it is ready. If it doesn't, cook for another 5 minutes and then test again.
8. Divide the marmalade between your sterilized canning jars, leaving ¼-inch headspace. Cover with the lids. Screw on the bands just until fingertip tight. Process in a water bath canner for 10 minutes. Remove the jars from the water and let cool overnight.
9. Refrigerate any jars that do not seal properly and consume within a year. Store sealed jars in the pantry for up to 1 year (note that the marmalade will naturally darken over time, unless refrigerated). Refrigerate after opening.

TIP

Cut any excess peel into long, thin strips and place in sugar syrup for 2 hours, and then remove and arrange in a single layer on the baking sheet. Then coat with melted dark chocolate and let cool on parchment paper until hardened. Keeps for months.