Mandarin Marmalade

**Equipment:**
- Mandolin
- Knife and chopping board
- Scales
- Pressure cooker
- Cooking thermometer
- Wooden spoon
- Sterile jars
- 1 cup measure

**Ingredients:**
- 1 kilogram mandarins
- 1 kilogram sugar (approx.)
- 1 cup mixture of water and any reserved juice from fruit (or as per minimum liquid required for pressure cooker)
What to do:

• Wash and dry the mandarins and then thinly slice, using a mandolin. Remove the end slices and any seeds.
• Cut the slices into quarters.
• Weigh the prepared fruit so that you will know how much sugar to add (ratio of fruit to sugar is usually 1:1)
• Place all the prepared fruit into the pressure cooker with the water and reserved juice from the fruit.
• Close the lid of the pressure cooker and bring it to pressure on high heat.
• When it comes to pressure reduce to a low temperature and cook for 10 minutes.
• After 10 minutes, remove the pressure cooker from heat and allow it to release pressure naturally.
• When you can open the pressure cooker, add the sugar and stir to dissolve.
• Bring the pan to a boil, and cook until mixture reaches 100 degrees Celsius.
• Pour the marmalade into sterilized jars and seal lids tightly.