



Questions

Dandelion Marmalade

added by JHurlbutt to the River Cottage Community
11th April 2011 at 11:46

I was watching the programme on Saturday evening (9th April) and I would like to make the Dandelion Marmalade that the lady made in the programme but cannot find the recipe. Dandelions seem so prolific at the moment it seemed the ideal time to make some. Help.

Answers

answered by Montgomery on 2nd May 2011 at 09:09

Dont put the remaining petals in until the mixture is at least cool as the petals will just shrivel up to nothing and will look like little strands of grass and not like the perfect petals that Pam had in her jars, which I suspect are placed there when almost cold to look like the perfect jar of Dandelion Marmalade or am I wrong? Webteam would you care to divulge.

answered by Webteam on 15th April 2011 at 11:21

Here's Pam's recipe for Dandelion Jelly Marmalade:

500g apple cores and peel or windfall apples
500g citrus fruit peel (unwaxed lemon, orange or grapefruit) roughly chopped
50g dandelion petals plus 50g to finish *
Granulated sugar

*the easiest way to remove the petals is to snip off just the yellow bits, leaving the lower whiter bits attached to the calyx.

Put the apple cores and peel, the citrus peel and 50g of dandelion petals into a large saucepan. Add sufficient water to cover (about 1.5 litres). Bring to simmer and cook slowly for 45-60 minutes – this softens the fruit and releases the valuable pectin. Turn the fruit into a jelly bag or muslin and leave for couple of hour or overnight to drip.

Measure the strained liquid and weight 450g sugar for every 600ml juice. Return the juice to the pan. Bring to the boil, then add the sugar. Stir until dissolved then boil rapidly, without stirring until setting point is reached (about 10 minutes. Stir in the remaining dandelion petals.

Remove from the heat and stir, always going in the same direction, until any surface bubbles (or scum) have disappeared and the petals are well distributed. Pour into

warm, clean jam jars and seal immediately with metal lids.

If, the dandelion petals rise to the surface, wait until the jelly has cooled a little and is beginning to set then give the jar a sharp shake; you'll find the petals will redistribute and stay put throughout the jelly.

Enjoy!

answered by helensneaky on 14th April 2011 at 18:31

Hi everyone, just a few quick questions, i have tried making the marmalion and it still runny.. i brought some and followed the instructions!! :-) I have never made jams before, how much water do i add roughly??? Also where can i get this suregel from tried an internet search and its not come up with anything!?!?

Thanks

answered by cristal666 on 14th April 2011 at 10:39

3 oranges
1 lemon
1 cup dandelion flowers—no green parts
½ box suregel, lower suger recipe
2 ½ cups sugar
1 ¼ cups water

Peel oranges and lemon. Chop peel into tiny pieces. Combine with water in a pot. Bring to a boil. Simmer 20 minutes.

Peel and discard the rest of the white rind.

Chop oranges and lemon into small chunks. Add to rind. Cook 12 minutes.

Mix suregel and ½ cup sugar.

Add sugar/suregel mixture and dandelion flowers to citrus. Cook until boiling. Stir often.

Add sugar. Stir constantly. Return to full boil. Boil 1 minute, stirring the whole time.

Ladle into hot sterilized jars. Process in hot water bath for 10 minutes.

answered by Rattybag on 13th April 2011 at 08:45

That cant be right litlejaffas, as he only used the petals, not the whole dandelion. Plus she did add apples.

Its a pity they didnt put the recipe on thir site as Id like to try it too!

answered by littlejaffas on 12th April 2011 at 21:23

don't bother replaying - it won't help you, they tell you the exact amount of

dandelion, but not anything else, it's a hotchpotch of the fruit she had lying around, nothing specific, i was looking for it myself earlier in the week and the best i've come up with is here, hope it helps,

Ingredients:

clean and coarsely chop enough to yield 4 cups young dandelions

1 small lemon

1 cup sugar

2 tbsp. powdered low-sugar fruit pectin

Directions:

With a vegetable peeler, pare bright color peel from the lemon. Remove and discard remaining white pith and seeds. Coarsely chop lemon and rind.

Separate the yellow of the dandelion, leave some aside, bin greens cover all ingredients with water and boil for 15 minutes.

Let cool but not to setting point. Add kept back yellow for prettiness

Pour into containers. Cover. Refrigerate to set. Will keep in refrigerator about 2 weeks.

answered by Montgomery on 11th April 2011 at 19:46

The way I do it, is if it was on channel 4 I watch the programme again on channel 4OD and then pause it when they say the ingredients or write it down roughly if you can write quick enough, that's the easiest way.

Hope this helps.

Montgomery
