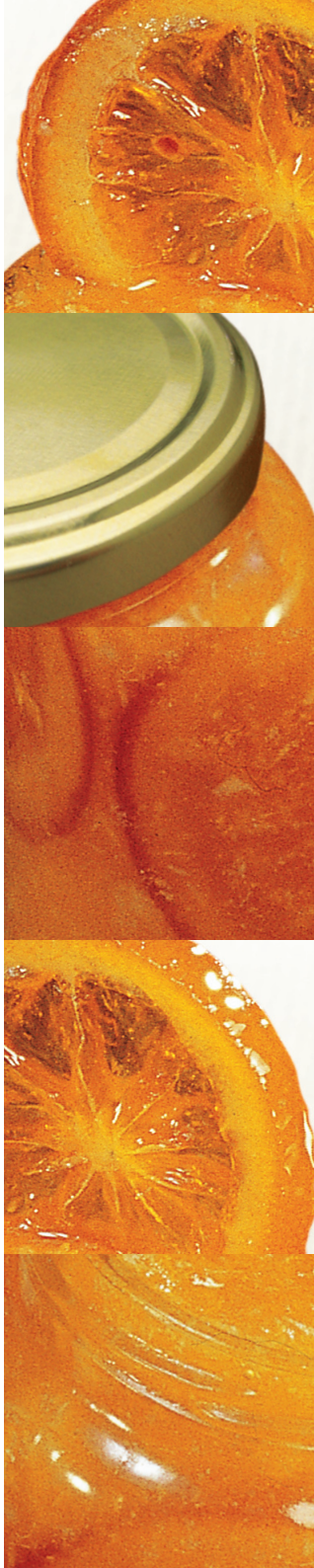


ORANGE MARMALADE



CORSIGLIA

ORANGE MARMALADE



RECIPE BY ALAIN ROLANCY - AWARD-WINNING PASTRY-CHIEF "MEILLEUR OUVRIER DE FRANCE"

INGREDIENTS

- . 1.5 KG ORANGES
- . 1.4 KG CRYSTALLIZED SUGAR, WITH BIG CRYSTALS
- . 4 CINNAMON STICKS
- . CORSIGLIA CANDIED ORANGE SLICES

PROCESS

WASH THE ORANGES.

BOIL THEM FOR 10 TO 15 MINUTES, CUT THEM INTO PIECES, ADD THE SUGAR AND THE CINNAMON STICKS. MACERATE OVERNIGHT.

THE FOLLOWING DAY, COOK WHILE STIRRING ALL THE TIME (60 DEGREES BRIX IN REFRACTOMETER).

FILL THE STERILIZED JARS AND LINE THE INSIDE OF EACH JAR WITH 3 CORSIGLIA CANDIED ORANGE SLICES.

SEAL THE JARS AND TURN THEM UPSIDE DOWN SO THAT THE HEAT OF THE MARMALADE STERILIZES THE AIR BUBBLE TRAPPED BETWEEN THE LID AND THE MARMALADE. ONCE THE MARMALADE HAS COOLED DOWN, TURN THE JARS BACK WITH THE LID UP.

CORSIGLIA SA

455 CHEMIN DE LA VALLEE . 13400 AUBAGNE
TEL + 33 (0)4 42 36 99 99 . FAX + 33 (0)4 42 36 99 85
CONTACT@CORSIGLIA.FR . WWW.CORSIGLIA.FR

MARRONS GLACÉS

Corsiglia
EACOR 
Depuis 1896...