

Mango and Ginger Marmalade

Ingredients

1.5 kg frozen mango dices
750 g granulated sugar Zest of
2 un-waxed lemons, finely grated Juice of a
lemon, strained
1½ tbsp fresh ginger, minced

Method

1. In a large, heavy-bottomed pan, combine the diced mango, the sugar, the lemon juice and the grated zest. Mix well and leave it to rest for 5- 10 minute.
2. Bring all the ingredients to the boil over medium heat, stirring well to completely dissolve the sugar.
3. Once it comes to the boil, slightly lower the heat and simmer the jam, uncovered, stirring occasionally until the setting point is reached, for another 45-50 minutes.
4. Remove the mango jam from the heat, skim off the foam with a clean spoon and let it cool.