



Mandarin Jam

 1 hour

And a mandarin jam and yoghurt cake

Recipe by Liz Leigh

JAM INGREDIENTS

- 12 whole mandarins
- Caster sugar
- 4 lemons, juiced

DIRECTIONS

1. Wash the fruit and add to a pot of water (barely cover with water) and lemon juice (the flesh of the lemon and the seed is ok too! But not the rind).
2. Boil then reduce heat to a gentle simmer and cook until completely soft (starting to break apart).
3. Remove the fruit and keep the water.
4. Remove any seeds (use tongs to tear apart if easier).
5. Pulse or puree the remaining mandarin pieces, skin and all.
6. Add puree back into the water.
7. Cup by cup, measure mandarin/water mixture.
8. Add to jam pot with equal amounts of sugar.
9. Back on high heat, stir, boil, dissolve the sugar. Keep on steady boil for about 20 minutes until setting point (71 degrees) or wrinkly on a setting plate.
10. After it has reached setting point, remove from heat, rest for 10 minutes then pour into sterilised jars and seal.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app





Mandarin Jam

 50 minutes

And a mandarin jam and yoghurt cake

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CAKE INGREDIENTS

- 3 cups self-raising flour
- 2 cups caster sugar
- 1 cup Greek yoghurt
- 1 cup vegetable oil
- 3 eggs
- 2 mandarins (no peels, just fruit, roughly chopped)
- ⅓ cup mandarin jam

DIRECTIONS

1. Set oven at 175 degrees.
2. Mix self-raising flour and caster sugar together.
3. In another bowl mix all other ingredients.
4. Add the wet mix to the dry mix.
5. Put the mix into a lined cake tin and cook for approximately 35 minutes, or until it passes the “spring” test.
6. When the cake is still warm, turn out onto a plate, drizzle (or more!) with mandarin jam, and serve with plain yoghurt or yoghurt sweetened with icing sugar.



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