Manderol Jelly

1 Sterilizing the jars: Put clean and empty jars with separate screw lids in boiling water for about 10 minutes. Carefully remove them (I use my BBQ tongs), place them on clean kitchen towels and fill them with the boiling hot jelly.

2 Prepare the jelly: Half the mandarines and squeeze out their juice. Pour through a fine- mesh sieve and press down with a tablespoon or ladle until only the pulp is left in the sieve (discard pulp, you will need 600 ml juice). Pour into a large pot.

3 Slice the vanilla bean lengthwise, scrape out the seeds and add them to the pot, as well as the Aperol liqueur and the preserving sugar. Bring to a boil, then keep boiling for 3 to 5 minutes (check the instructions on your preserving sugar!), stirring regularly. Drizzle some jelly on a cold plate, it should set within a couple of seconds, otherwise keep boiling for some more minutes.

4 Fill sterilized jars with boiling hot jelly (use a funnel tube, if you own one), leaving less than a centimeter of head- space. Close jar with the lid (a tea towel helps to protect your hands) and allow to cool upside down for ten minutes before turning back to an upright position. Store jars in a dark and cool place (given a vacuum has developed).

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Recipe source: own creation

Prep time: ~30min.

Ingredients (yields 5-6 small jars):

- 1,5-2 kg mandarines (or 600 ml freshly squeezed juice)
- 1 vanilla bean
- 100 ml Aperol liqueur (or Campari)
- 700g preserving sugar 1:1

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