

Marmalade

Marmalade is a traditional British jam. Usually it with thick peel Spanish oranges. It is interesting that these oranges in Spain. They just grow on trees in parks and along the streets there.

Marmalade became popular in Britain in the 17th century. A story says that in the city of Dundee, James Keiller bought oranges for his greengrocer's but he couldn't sell them. So, his wife made some marmalade from them and the story of this delicious dessert began. The first marmalade factory in 1797.

In the past marmalade was also the best way to get vitamins in cold seasons when fresh fruit wasn't available.

The recipe for marmalade is simple. Oranges into small pieces together with their peel. Then they in water and sugar for 15 minutes. Next the mixture . Finally it in jars. The famous sweet is ready!

Now marmalade is part of a traditional British breakfast. It with toast, butter and tea. Marmalade to make cakes, pies, puddings, ice cream and other dishes.