

# PADDINGTON 2

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## (AND AUNT LUCY'S) MARMALADE

Tip: Please be aware that this recipe has been handed down to Paddington from his Aunt Lucy. Quantities and techniques may vary from the jungles of Peru so please adapt to your taste and own kitchen utensils.



### INGREDIENTS:

1. 12 ripe from the tree Seville oranges (Mrs Bird says this is normally about 1 kilogram)
2. Preserving sugar (Mrs. Bird says this is better than jam sugar for marmalade and should be twice the weight of the oranges. Mrs Bird and I balance the scales and then do it again to get the right weight.)
3. 1 lemon per 12 (1 kg) oranges
4. One large bucket of water (approx. 2.5 litres)

## STEPS TO MAKE THE PERFECT PADDINGTON MARMALADE:

1. Wash the oranges and lemon
2. Cut them in half and squeeze out all the juice (if your paws aren't big enough then use an electric squeezer like Mrs Bird does.)
3. Add the juice to the water and collect all the spare pith and pips in your muslin bag
4. It's all hands and paws at the ready for this bit!
5. Take the orange halves and scrap out any remaining pulp, pith and pips and add them to the muslin bag and tie tightly. (Mr Brown particularly likes this bit.)
6. Suspend the muslin bag over the pan with some rope, or Mrs. Bird suggests a hook.
7. Slice the peel to the Paddington standard (thick chunks).
8. Add the peel to the juice water
9. Put the pan onto the heat and simmer, without a lid, for two hours to soften the peel.
10. Take the pith and pip muslin bag off and set aside to cool. Once it's cool squeeze any remaining juice from the muslin bag back into the pan with the juice, water and peel.



11. Put the pan back on the heat and stirring all the time slowly pour in your sugar until it's all dissolved.
12. Start your timer when the liquid is at a rolling boil. (Paddington is normally put on watch for this bit. He has a keen eye for detail. He says his whiskers start to stand on end!)
13. The marmalade will be ready about 20 minutes later but Mrs. Bird likes to start testing a little before (just in case!)