

PLUM JAM



INGREDIENTS

- 1kg plums stoned
- 1kg granulated sugar
- Juice of one lemon

Preparation 30 mins

Cooking 45 mins

Makes approx. 6 jars

DIRECTIONS

- 01 Put two small plates in the freezer for testing purposes. You may not need the second plate.
- 02 Cut the plums in half and take out the stones. If you can't easily take the stones out don't worry, once they are cooked you can scoop the stones out of the pan before adding the sugar.
- 03 Roughly cut up the plums and add them to a large pan with a lid.
- 04 Add 5 tablespoons of water, pop the lid on and simmer over medium heat, stirring often for 30 minutes or until the fruit has softened.
- 05 If you need to remove any remaining stones, do so now.
- 06 Add the sugar and lemon juice, and stir for 5 minutes or until all the sugar has dissolved. Do not let the jam boil.
- 07 Heat the oven to 150c and place the jam jars inside to sterilise. If using an Aga, place them into the baking oven.
- 08 Bring the jam to a boil for 10-15 minutes, stirring often. Stir across the base of the pan to check that the jam is not sticking or burning.
- 09 Once the jam falls from a tiled wooden spoon in thick sheets without dripping, start testing for the setting point. I do my first set test after 10 mins of boiling.
- 10 Place a little jam onto one of the cold plates and put it into the freezer for 30 seconds. If the setting point is reached, a skin will form on the surface and the jam will wrinkle when pushed with your finger.



PLUM JAM CONTINUED



DIRECTIONS

- 11 Remove the jam from the heat and leave for a couple of minutes to settle.
- 12 Take your jam jars out of the oven.
- 13 Remove any scum from the surface of the jam with a slotted spoon.
- 14 Using a jam funnel, ladle the jam into clean, warm jars and seal.
- 15 Leave to cool before labelling and dating.

Store in a cool dark place for 6-12 months, and refrigerate after opening for up to 6 weeks.

