

# STRAWBERRY JAM



## INGREDIENTS

- 840g strawberries
- 800g sugar
- Juice of a lemon

Preparation 10 mins

Cooking time 10-20 mins

## DIRECTIONS

- 01 Place two small plates in the freezer for testing purposes (the second plate may not be needed).
- 02 Remove the green tops and hull the strawberries. If they're very large, cut them into smaller pieces to speed up cooking time and preserve colour and flavour.
- 03 In a large preserving pan, cook the strawberries over low to medium heat, stirring often, for 10 minutes or until softened and juices are released. No need to add water.
- 04 Add sugar and stir without boiling for 5 minutes or until sugar is fully dissolved.
- 05 Sterilize jam jars by placing them in a hot oven at 160°C.
- 06 Bring the jam to a boil and continue boiling for 10 minutes, stirring occasionally. Stir across the base of the pan to check that the jam is not sticking or burning. When the jam falls from a tiled wooden spoon in thick sheets without dripping, start testing for the setting point.
- 07 Place a small amount of jam on a cold plate and freeze for 30 seconds. When the surface forms a skin and the jam wrinkles when pushed with a finger, it has reached the setting point. Remove the pan from heat, let it settle briefly, and skim off any scum.
- 08 Remove the jam jars from the oven. Use a jam funnel and ladle to immediately pour the jam into clean, warm jars. Carefully seal with lids.
- 09 Allow the jars to cool, then label and date them.

Store the jars in a cool, dark place for 6-12 months. Once opened, refrigerate for up to 6 weeks.

