

# BLACKCURRANT JAM



## Rosie's Preserving School

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### Equipment List

Large pan

Wooden spoon

Sharp knife

Chopping board

Jam funnel

Ladle

Spatula

Tablespoon

Teaspoon

Scales

China saucer

7-8 x 200ml jars

Don't forget lids and labels for your jars

Note:

If you can't find blackcurrants - frozen is fine - maybe a bag of mixed berries or raspberries.

Avoid strawberries at this stage

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*

## Ingredients

Blackcurrants	1 kg/2lbs
White granulated sugar	1 kg/2lbs
Lemon	1

## Method

Wash and rinse your jar/s and put into a warm oven, 50-100 deg, upside down to dry and sterilise

Put the fruit into a big pan over a very low heat to get the juices to run

Squeeze the juice from the lemon and add to the pan

Stir often to make sure that the fruit doesn't stick

Once the fruit is cooked down, remove from the heat and add the sugar

Stir the sugar and fruit mix to dissolve as much sugar as possible off of the heat

Put back onto the heat, increase it slightly, and continue stirring until the sugar is all dissolved

Now turn up the heat and stop stirring

Once the jam is boiling, set the timer for 6 minutes

Resist the urge to stir as stirring cools the contents down and the 'rolling boil' needs to be maintained. Just do a 'figure of eight' with the spoon a couple of times to make sure nothing is sticking

After 6 minutes lift the pan off of the heat and put a little of the jam onto your saucer and then put the saucer into the fridge

Meanwhile stir the jam vigorously to disperse any foam.

Do the 'crinkle test' to check the jam on the saucer and you should be ready to jar up

If not quite firm enough repeat from the rolling boil stage and with a fresh saucer test

Make sure jars are filled right to the top before fitting the lid. Leave to cool and set. Enjoy

For more delicious recipes and inspiration visit  
<https://recipes.rosiemakesjam.com>

