

FRUIT PIE FILLINGS



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- chopping board
- knife
- ladle
- wide mouth funnel
- small dish
- cloth
- head space gauge
- your chosen jars and seals - you can use ordinary jam jars with twist-on lids, clip top jars or our usual canning jars

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

You will need any mix of fruits that you would like to preserve

Plums, apples, pears, figs, pineapple, prunes - all are good preserved and make useful quick puds

Also, some sugar, water and maybe some booze if you would like - brandy, amaretto, cointreau - that kind of thing

1 lemon, or salt if lemon not available



METHOD

BEFORE THE WORKSHOP

Get your jars, lids and seals organised
Canner prepped with water, but do not heat.

WORKSHOP

We will go through prepping the fruit, making syrups, adding booze, if liked, raw packing using, and gifting

Prepare a jam pan with cold water and have ready on your worktop

