

RASPBERRY JAM



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- Jam pan: (large saucepan or stock pot)
- Wooden spoon
- 1 Small plate
- Sharp knife
- Chopping board
- Citrus squeezer
- Jam funnel, if possible

- Jars, Lids & Labels

The recipe makes makes approx 6-7 x 200g/8oz jars

Don't forget lids to fit your jars and some labels

Will make approximately 2kg/2.5lbs

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

<input checked="" type="checkbox"/>	Raspberries, frozen is fine	1000g	35oz
<input checked="" type="checkbox"/>	Lemons	1 large	
<input checked="" type="checkbox"/>	Sugar	1000g	35oz

Note: If your raspberries are frozen allow them to thaw for several hours if possible - but it doesn't matter if they are still frozen or partly frozen - they will just take longer to cook

All of the instructions in the Method on the next page will be explained fully and what to do if things go wrong



METHOD

Wash your jars and put them upside down in a warm oven to dry and sterilise 50 - 100 degC or Gas 1 . They need to be in the oven approx. 15-20 mins before they are needed. You can do this before the workshop starts and they will be fine until later

Empty the fruit into your chosen pan

Squeeze the juice from the lemon and add to the pan

Add the sugar and stir

Turn on the heat to medium and let the contents heat up. Once the juices are running stir to dissolve the sugar

When the sugar has melted, stop stirring and turn up the heat to allow the jam to boil

Once boiling start your timer for 6 minutes

Remove from the heat and put a spoonful of jam onto the saucer. Put the saucer into the fridge or away from the heat

Any foam can be stirred in now

Test for a set and if ready pour into your warmed jars

Leave to cool and set overnight then enjoy!

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