

WINTER WARM PLUM CHUTNEY



Rosie's Preserving School
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Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Chopping board

Measuring jug

Jam funnel

Teaspoon

Scales

Don't forget lids to fit your jars and some labels
- large jars are ideal for this or the spring clip
preserving jars

Autumn is here and with it comes the orchard
fruits - this is a great all-rounder for that glut
of plums to give as gifts or just enjoy yourself

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

Plums, halved and stoned	1 kg/2lb 2oz
Runny Honey	100g/4oz
Orange	1
Water	400ml/1 pint
Cinnamon stick	2
Star Anise	1 per jar
Brandy	100ml/4 floz

Method

Wash the jars, remove the rubber seal and place the jars in a warm oven to dry and sterilise

Put the honey, water, and orange zest into a small pan and stir to combine. Heat gently together and keep hot

Halve and stone the plums, place in the warm jars until packed fairly tightly, add a piece of cinnamon stick and star anise into each jar as you fill

Pour over the syrup, easing the contents of the jar with a round bladed knife to allow the syrup to get between the layers

Top each jar with a splash of brandy (other liquers can be used)

Ensure there are no air pockets and that jars are filled to 2 cms/1 inch of the top, then seal the jars

Place on a folded Jcloth/newspaper/teatowel in the base of a large pan, cover with water and turn on the heat; add a dash of vinegar to the water to prevent white scale marks

Bring to a gentle simmer then maintain that temperature for a further 20 minutes

Lift from the pan using jar tongs if you have them, or ladle out some of the water and lift carefully with a tea towel

Leave to cool undisturbed and when quite cold test that you have a seal (unclip the lid and test the lid and seal won't move)

If properly sealed the plums will keep for at least 12 months

Other fruits can be used - apricots, cherries, clementines, greengages, raspberries

For more delicious recipes and inspiration visit

<https://recipes.rosiemakesjam.com>