

# REDCURRANT JELLY



## Rosie's Preserving School

PRESERVING PRESERVING

### Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Jelly bag

Measuring jug

Jar funnel

Teaspoon

The recipe makes makes approx 6-8 small jars

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

*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

redcurrants	450g/1lb
White granulated sugar	450g/1lb

## Method

Start the day before

Rinse fruit if necessary, drain well. There is no need to take the berries off of the strings

Cook the fruit gently in a preserving pan over a very low heat until the juices are running and the fruit is soft

Strain through a jelly bag into a measuring jug

Cover with a cloth and leave to drip overnight

Next day, wash jars and place in oven to warm

Next day, measure the juice and add equal weight of sugar e.g. 600ml/1 pint juice to 450g/1lb of sugar. Return to the pan and stir to dissolve the sugar and heat the juice

Once dissolved, turn up the heat to achieve the rolling boil

Test for a set after 6-10 mins by dropping a teaspoon of jelly onto a cool saucer

Pot into the warm, sterilised jars and seal immediately

Delicious with roast lamb or use to glaze a fresh fruit flan or drizzle over a Summer Pavlova

No need to refrigerate

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<https://recipes.rosiemakesjam.com>