

PRESERVED STEM GINGER



Rosie's Preserving School

PRESERVING PRESERVING

Equipment List

Preserving pan or similar large pan

Wooden spoon

Sharp knife

Ladle

Spatula

Chopping board

Tablespoon

Teaspoon

PLEASE PUT YOUR ROOT GINGER INTO THE FREEZER THE DAY BEFORE THE WORKSHOP, TAKE IT OUT ON THE MORNING OF THE WORKSHOP

The recipe makes makes approx 1 large jar

I have used a 720ml Orcio jar - you could put into 2 x 280ml jars or similar - don't forget lids and labels for your 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

| | |
|-------------------------|-----------|
| Fresh root ginger | 300g/12oz |
| Sugar, white granulated | 250g/8oz |
| Water | |

Method

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

Peel the thawed ginger with the bowl end of a teaspoon

Cut into chunks to the size you prefer

Put into a pan and cover with cold water

Bring to the boil and simmer for 30 minutes

Drain over a jug and reserve the cooking water

Put 375ml/16fl oz of the cooking water back into the pan (add more water if you need to)

Add the sugar and stir over heat until the sugar is dissolved

Add the ginger back in, reduce heat and cook until tender, approx 30 minutes

Spoon the ginger into the jars and then cover with the syrup from the pan, making sure that the ginger is submerged in the syrup.

Leave for 2 weeks to develop the flavour

Use for cakes, biscuits, Asian cooking

When you have finished your ginger make sure to use up the syrup either diluted with sparkling water as a refreshing drink or in cocktails - even spooned over ice-cream or porridge

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