

APRICOT SPOON FRUIT



Rosie's Preserving School

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Equipment List

Large pan: jam pan or large saucepan/stock pot

Small pan

Sharp knife

Scales

Measuring jug

Jar funnel

Tablespoon

Teaspoon

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

Jars:-

You will need approximately 7 large apricots for each 500ml-700ml jar

You can adjust the size of the jar up or down but working on 7 apricots you need 300ml white wine and 100g caster sugar

If you use a sweet 'pudding wine' adjust the sugar to 50g

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

Apricots (see over)

White wine

Caster sugar

Method

Prepare the jars by washing and rinsing - there is no need to dry or heat them

Cut the apricots in half and pack into the jars as tightly as possible without squashing them

Tuck in a vanilla pod cut in half

In the small pan, heat the wine and sugar together until the sugar is dissolved and the syrup is hot

Pour carefully over the apricots in the jars - do this evenly across the jars. If you don't have quite enough top up with boiling water

Add a sprig of thyme to the top and put on the lid. Undo one quarter turn

Place a cloth in the bottom of the large pan, place the closed jars on the cloth and cover with water

Bring to a boil and process for 10 minutes

Lift out carefully and tighten lids

Store away from strong light in a cool place

No need to refrigerate

Enjoy with good quality vanilla ice cream or creamy rice pudding

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