

Recipes and Tips



Raspberry Jam

Ingredients

- 1kg Raspberries
- 1kg Sugar

1. Sterilise Jars by giving them a wash in hot soapy water then putting them in a 160C oven for 20 minutes. Boil lids for 5 minutes.
2. Put a small plate in the freezer to chill.
2. Put the raspberries in a large pan and boil for 5 minutes.
3. Add the sugar, stir till dissolved and then boil for 5 minutes.
4. Put a little jam onto the chilled plate. Let it sit for a minute and then push your finger through it – the surface should wrinkle. If it doesn't, boil for 2 mins, then test again.
5. Put into the jars and leave to cool. Unopened the jam will last for a year.