



Strawberry Jam

Recipe by Toby Geneen,
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The Ingredients

- 1kg of strawberries, green part removed and cut into quarters
- 1kg caster sugar (or you can use preserving sugar and omit the pectin)
- 15g pectin
- 3 tsp citric acid

Method

1. Place a small plate in the freezer ready for testing the set of your jam.
2. Mix the caster sugar and pectin together so the pectin is well distributed.
3. Place the strawberries and sugar pectin mix in a large pan over a low heat and stir regularly until the strawberries have released lots of juice and the sugar is dissolved.
4. Stir in the 3 tsp of citric acid then bring the jam mixture up to a simmer, stirring regularly.
5. Hard boil the mixture for about five minutes, stirring to ensure it doesn't catch on the bottom.
6. Remove from the heat and test the set of the jam by placing a small amount on your freezer chilled plate.

Allow to cool for a couple of minutes. If it is set it will crinkle when gently pushed with a fingertip. If it's not setting, return the mixture to the heat and boil for a few more minutes and test again. Repeat until the setting point is reached.