

Cheeky Chocolate & Banana jam

Makes – 4 x 200g jars

800g bananas (about 6 very large ripe ones)

100g dark chocolate (use 70+ cocoa solids – coarsely chopped)

40ml amaretto

200ml water (room temperature)

420g organic unrefined raw cane sugar

Let's go:

First place your jam jars in a pre-heated oven (130°C for 15minutes to sterilise the jars). Secondly make sure you have weighed all your ingredients & your equipment and utensils are ready.

Thinly slice banana, about 1mm thickness. Transfer the banana to a large saucepan with the water and sugar. Mix well on a medium heat, stir constantly and bring the mixture to a full rolling boil (where the bubbles do not stop when you stir it). Once the mixture starts to boil, skim away any excessive scum, stirring constantly all the time.

Keep at a rolling boil for another 2 minutes, stirring constantly till the mixture becomes clearer and brighter.

Add in the dark chocolate, mix well and bring it back to boil. Once chocolate has melted, remove from the heat immediately, stir in the amaretto.

Ladle the hot jam into hot sterilised jars leaving a gap of about 1~2cm from the top. The chocolate and banana jam will keep up to 3 months if stored in fridge or in a cool, dark cupboard. Once opened, store in fridge and best consumed within 1 week – if it lasts that long!

OMG!