

# Clippy's Rumtopf

**Season: June - September!**

Makes 1 x 425g jar

This beauty is worth the wait, follow the recipe and enjoy on Christmas Day - a real boozy treat...

50g of nectarines  
50g of blackcurrants  
50g of raspberries (hulled)  
50g of strawberries (hulled)  
50g of pears (peeled, cored and chopped)  
50g of strawberries (hulled)  
120g of white granulated sugar  
50ml of white rum (50% volume if you can find some)

## **Let's go:-**

First place your jars in a pre-heated oven (130°C for 15 minutes to sterilise the jars).

Secondly, make sure you have weighed all your ingredients & your equipment and utensils are ready.

Take your jar and put 25ml of rum at the bottom along with a layer of nectarines, and top with 20g of sugar.

Place a second layer of blackcurrants in the jar and top with 20g of sugar; for the third layer add 50g of raspberries and top with 20g of sugar; for the fourth layer add 50g of strawberries and top with 20g of sugar; for the fifth layer add 50g of pears and top with 20g of sugar. For the final layer, add 50g of strawberries, top with 20g of sugar and 25ml of rum. If there is any room left repeat the process of fruit, sugar and rum until the jar is full. Store Clippy's Rumtopf in a cool dark place until Christmas. If your fruit rises, add additional layers of fruit, sugar and rum until the jar is full.

Ideally, the first layer should be added in June with additional layers added every 2-3 weeks. The final layer should be added by the end of September.

**There are lots fruity combinations; so get those creative juices flowing...**