

Tutti Frutti Jam

Season: June - July

Makes 6 200g jammy jars

450g (1lb) blackcurrants (stripped from stalks)

450g (1lb) raspberries (hulled)

450g (1lb) strawberries (hulled & halved if large)

50ml (2 fl oz) of water

1 kg (2lb & 3 oz) of sugar

3 tbsp of fresh squeezed lemon juice

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.

Put the blackcurrants and water into a preserving pan. Bring to the boil and then gently simmer the little beauties until the skins are soft approximately 5 minutes.

Add the strawberries & raspberries (take care not to squash the raspberries when stirring) and simmer for a further 10 minutes.

Add the sugar, stirring until it is all dissolved (if you do not dissolve the sugar before the final boil - you will get sugar crystals forming in the jam). Only add the sugar if the strawberries are soft.

Add the lemon juice & bring to a rolling boil (102°C), your jam should be ready in 3 minutes. You can also test by doing the cold plate test or flake test...

Once setting point is reached, remove any scum. Cool the jam for 5-10 minutes this will ensure that if there are any whole pieces of fruit that they will not float to the top of the jam jar when it is poured into the sterilised jars.

That's it, you've done it - your very first Tutti Frutti Jam!