

Strawberry-rhubarb jam recipe

Ingredients

Strawberries washed / halved	0.38 kg
Rhubarb washed, diced	0.29 kg
Gelling sugar	0.67 kg
Slices of ginger	0.01 kg
Lime juice	0.04 kg
Orange juice	0.04 kg
Bergamot juice	0.02 kg
Black pepper ground	0.001 kg

Preparation

1. Mix fruits and sugar and bring to the boil.
2. Add the orange juice, lime juice and bergamot juice and stir it constantly until you do the "scoop test" (The jam must stick well to the scoop)
3. Remove the ginger and mix in the black pepper.
4. Pour hot into clean glasses, close and leave the other way round for 10-15 minutes.

Can be stored unrefrigerated for at least 1 year.
Store cool after opening.

