

# Garsons

Growing since 1871



## Raspberry & Redcurrant Jam

Homemade **Raspberry** and **Redcurrant Jam**, the best way to preserve the aroma of fresh summer fruits! This is delicious served on hot buttered toast.





## Ingredients

Makes 4 x 1lb jars

800g raspberries

200g redcurrants

800g granulated sugar

## Jam Jars

To sterilise the jam jars wash in warm, soapy water and rinse well. Place them in an oven on a low temperature, (130°C, 250°F, Gas mark 1/2,) for 20 minutes.

## Cooking Instructions

### RASPBERRY AND REDCURRANT JAM

1. Warm the granulated sugar in a bowl in a low oven for 30 minutes.
2. Place a small plate in the fridge, (for using later to test if the jam has set.)
3. Extract the juice from the redcurrants; pulping them through a metal sieve with a wooden spoon works well.
4. Using a large saucepan, warm the raspberries and redcurrant juice gradually.
5. As the fruit just begins to boil, pour the warmed sugar in and stir continuously until the sugar has completely dissolved.
6. Bring to the boil and heat vigorously for 4 minutes.
7. Pour a teaspoon onto the cooled plate and place this back in the fridge. To test if the jam has set, when it has cooled a skin should have formed which will wrinkle when you push it with your finger.
8. Allow the jam to cool slightly before pouring into warm, sterilised jars, place a waxed paper disk onto the jam and seal immediately with a lid. Store in the fridge once opened.

**Notes on sugar for jam making:** This recipe is for a runny consistency jam which is semi-set, so *Granulated Sugar* has been selected. For a traditional set jam use special *Jam Sugar* which includes pectin to help it set. Strawberry jam benefits from using *Jam Sugar*.

Garsons Farm Shop at Esher stocks a variety of jam making equipment and ingredients.



### RASPBERRY AND REDCURRANT PICK YOUR OWN SEASON

At Garsons **Pick Your Own Farm** we grow Tulameen, Octavia, Autumn Bliss and Polka varieties of **raspberries**, available from **June to October**. Our **redcurrants** are Jonkheer Van Tets and Revado, these can be picked in **July and August**.

All items are subject to availability

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