

Homemade Strawberry Jam

Ready in: 45 minutes

Cooking time: 20 minutes

Prep time: 10 minutes, plus cooling

Ingredients

900g firm strawberries

1kg jam sugar

Juice of ½ a lemon

Method

De-stalk the strawberries and cut the fruit into chunks. Tip into a large saucepan, add the lemon juice and cook over a medium heat for a few minutes. Pour into the jam sugar and stir over a low heat until dissolved.

Bring the mixture up to boil, then leave to rapidly boil for 6 minutes. Either test for setting point using a sugar thermometer or spoon a little jam onto a chilled saucer. Chill for 5 minutes. Push your finger over the chilled jam and if the jam wrinkles up, it will have reached the setting point. If not, boil again for a few minutes and re-test.

Remove the pan from the heat. Using a large spoon, skim off any froth from the surface of the jam. Leave the jam to cool for 15 minutes.

Meanwhile, wash the jam jars in hot soapy water and dry in a hot oven to sterilise. Spoon the jam into the jars and top with a waxed paper disc. Seal and store until ready to open.

Once opened, refrigerate.