



Raspberry Jam

Makes 12 jars

SUMMARY

Homemade jam is one of the most rewarding experiences for cooks. Craigie's makes no secret of its jam recipe, and we are delighted to share it with you.



INGREDIENTS

2kg Craigie's Farm Raspberries
2kg Sugar

METHOD

1. You will need a large size pot to boil the ingredients.
2. Heat the raspberries on a medium setting in a pot until the juices run.
3. Bring to the boil for 4/5 mins, stirring all the time.
4. Add the sugar and bring back to the boil.
5. Boil until setting point is reached.

Tip: When the mixture has thickened, place a saucer or a small plate in the freezer for 5 minutes or until chilled. Spoon a little mixture onto the plate and leave for a minute. If the mixture wrinkles or feels gel-like, it's ready!

6. Carefully spoon mixtures into jars and lid immediately.
7. Make sure all the jars are sealed and leave to cool.

What is a setting point? This is the temperature at which a liquid changes to a solid or semisolid. It's useful if you have a sugar thermometer to gauge the temperature – 105°C is the ideal temperature for setting point.

