



Blackcurrant Jam

Sarah's servings: 6 Jars, Sarah's skill: Medium

Ingredients

- 1 kg blackcurrants
- 2 lemons, juiced
- 1 kg granulated sugar
- 1 tsp unsalted butter (optional)

Method

- To start put the jam jars and lids in the oven at 140 degrees centigrade (120 fan) faced down on a baking tray.
- Place 2 saucers in the freezer to use later.
- Put the fresh or frozen blackcurrants and lemon juice into a large pan or jam pan if you have one and on a low heat stir until the blackcurrants start to go soft. If you push them against the side of the pan they will squash slightly.
- Then add the sugar and dissolve on a low heat stirring all the time so the sugar doesn't burn.
- Once the sugar is fully dissolved turn the heat up and boil for about 10 minutes until the fruit starts to break down and the jam starts to thicken.
- Take one of the saucers from the freezer and take a small amount of jam and put on the saucer and place in the freezer for a minute.
- Then rub your finger through the jam and if it wrinkles then it is ready. If it doesn't then continue to boil and keep testing every 5 minutes until it wrinkles.
- Add a knob of butter after setting point is reached as this will reduce any foam on the surface of the jam.
- Take the jars out of the oven and fill them with the jam and put the lids on tightly.