

STRAWBERRY JAM



Preparation : 10 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** SmoothieMix

Ingredients : 6-8 jars

- 1.5 kg strawberries - Pectin* - 1.6 kg sugar - 1 knob butter

1. Wash and hull the strawberries. Put them through the Smoothiemix and weigh out 1.4kg. Transfer the coulis to a pan and heat.

2. If using powdered pectin, combine it with 2 tbsp of sugar in a bowl. Sprinkle this over the coulis, stirring gently with a wooden spoon. Boil for 3 min, stirring constantly. Add the rest of the sugar and the butter, and boil for a further 3 min, again stirring constantly.

3. As soon as the cooking time is over, fill the jars right up to the top with jam.

Chef's tip :

you should be able to find pectin (extracted from apples) in the sugar aisle of your local supermarket or grocery store. As each proprietary brand of powdered or liquid pectin is different, please refer to the manufacturer's guidelines.

