

Jam Dual Recipes

The combination of two for an even better result

By Kimberley Wilson

STRAWBERRY + BLACK PEPPER

Makes 1x 17oz or 0.5lt jar

You will need

- 300g fresh strawberries
- 300g granulated sugar
- 1tbsp lemon juice
- Freshly ground black pepper



Method

- 1 Hull and roughly chop the strawberries and place in the pan with the sugar and lemon juice.
- 2 Over a low heat stir gently until the sugar has dissolved.
- 3 Once the sugar has dissolved turn up the heat and boil until the temperature reads 106C.
- 4 Remove from the heat and allow to cool for a few minutes before stirring in a few twists of black pepper. Taste – you should be able to taste the pepper in the background, the flavours will mature with time.
- 5 Ladle into the jar, seal and cool before storing in a cool dry place. Leave to sit for at least a week, ideally a month before opening.



BLACKBERRY + VANILLA

Makes 1x 17oz or 0.5lt jar

You will need

- 300g tart blackberries
- 300g granulated sugar
- 1tsp vanilla bean paste
- 1 vanilla pod



Method

- 1 Chop any large fruits in half and place in a pan with the sugar.
- 2 Over a low heat stir gently until the sugar has dissolved.
- 3 Once the sugar has dissolved turn up the heat and boil until the temperature reads 106C.
- 4 Remove from the heat and allow to cool for a few minutes before stirring in the vanilla paste. Cut the vanilla pod to about 1cm shorter than the height of the jar.
- 5 Ladle the jam into the jar. Press the vanilla pod into the centre of the jam, seal and cool before storing in a cool dry place. Leave to sit for a month before use.



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RASPBERRY + BASIL

Makes 1x 17oz or 0.5lt jar

You will need

- 300g fresh raspberries
- 300g granulated sugar
- 8g fresh basil leaves, finely chopped



Method

- 1 Place the fruit in a pan with the sugar. Over a low heat stir gently until the sugar has dissolved.
- 2 Once the sugar has dissolved turn up the heat and boil until the temperature reads 106C.
- 3 Remove from the heat and allow to cool for a few minutes before stirring in the chopped basil.
- 4 Ladle the jam into the jar, seal and cool before storing in a cool dry place. Leave to sit for a month before use.



ORANGE & CARDAMOM

Makes 1x 17oz or 0.5lt jar

You will need

- 1 large thin-skinned orange (seedless if possible)
- Juice of one lemon
- 300g granulated sugar
- 4 green cardamom pods
- 1lt of water

Method

- 1 Chop the unpeeled orange into rough pieces. Discard any seeds.
- 2 Place the orange pieces into a food processor and blend to a rough, chunky paste. Add to the pan with about 600ml of water. Boil for 25-30 minutes until the larger pieces of peel are soft.
- 3 Zero a bowl on the scales, add the cooked orange, add enough water to bring it to 300g. Return to the pan with the sugar and the lemon juice and boil until the temperature reaches 106C. Remove from the heat and allow to cool for 10 minutes.
- 4 Meanwhile press open the cardamom pods with the rolling pin discarding the pods. Crack the seeds in a pestle and mortar and stir into the jam.
- 5 Ladle into the jar, seal and cool before storing in a cool dry place. Leave to sit for a month before use.



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