

Raspberry Jam

Recipe for 2

Description

A simple and efficient technique.

Note

During the cooking process, it is always better that the jam under cooks than overcooks. After one night in the fridge, you will have a better idea of the final product.

You can always use fresh raspberries, or even strawberries with this recipe. Using fresh fruit doesn't make a huge difference in taste, but you'll have the satisfaction of using fresh strawberries, even from your garden if you want !

Cooking time s reduced with fresh fruit.

Raspberries contain natural pectin, so there's no need to add any.

Ingredients

Raspberry jam

- 500 Gr Frozen raspberries
- 50 Gr Sugar
- 100 Gr Sugar
- 100 Gr Sugar
- 0.50 Unit(s) Lemon juice

Preparation

- Preparation time **35 mins**
- Resting time **1 mins**

Preparation

In a cooking pot, drop the frozen raspberries with the first quantity of sugar (50g).

Put in medium heat, gently mix, do it regularly.

At boiling point, add the second amount of sugar (100g), bring to a boil again, always mixing.

We then add the third amount of sugar (100g), still mixing. We bring to a boil, then turn down to heat to medium heat.

Keep simmering, if you have a thermometer, you'll want to get to 220F or 104C.

Without a thermometer, take a small spoonful of your jam, place it on a plate in the fridge for 5 to 10 minutes, this will give you a good idea of it's texture. We want it nice and thick.

To top all of this off, pour in the lemon juice and blen with your hand mixer.

Bon appétit!