

## Quick Strawberry Jam

- 500g ripe small strawberries
  - 750g sugar
  - ½ teaspoon tartaric acid
1. Hull strawberries and halve if large. Layer berries no more than 2 deep in a wide enamelled cast-iron saucepan. Cook on lowest heat, uncovered for 15 minutes (no water is needed for this).
  2. Add sugar and tartaric acid, stirring until sugar has dissolved. Increase heat and boil rapidly for 7-15 minutes until jam registers 107°C on a candy thermometer. Do not overcook or you will have a beautifully flavoured strawberry toffee.
  3. Remove from heat and stir as jams cools a little. Skim, then divide fruit and liquid between hot, sterilised jars and seal.

Derived from Stephanie Alexanders, *"The Cook's Companion"*, 2004.

Enjoy!! 😊