

# Making Jam

## Equipment needed

- A big stockpot or large saucepan
- A large spoon
- A jug for pouring jam
- Clean jars for storing jam
- A couple of small plates for testing jam

## Ingredients

- Fruit of your choice (fresh or frozen, but better use fresh fruit if possible)
- Sugar (about the same amount as fruit, but depends on the variety of fruit), better 60:40 fruit/sugar
- Water (small quantity)

## For PLUM jam, please use the following portion

- Plums        1 Kg
- Sugar        0.8 Kg
- Water        250 ml

## Method

- Wash plums, cut open and remove stones
- Put water and plums in a pan
- Cover the pan and cook for about 20 minutes or until the fruit is soft
- Add sugar and stir thoroughly until it dissolves
- Boil rapidly for 20-25 minutes, stirring regularly
- Check whether the jam has set (Take a small sample of jam on a plate, leave it to cool for 2-3 minutes and see whether it wrinkles when touched by your finger;  
Alternatively, you could use a jam thermometer; jam is set when the temperature reaches to 110 degree centigrade).

**Enjoy eating jam with bread!**