

# STRAWBERRY FIZZ JAM



Keeps 6-9 months

Yield 3-4lbs (3 to 4 one lb jars)

800g strawberries hulled, quartered, blemishes cut away.

1kg Jam Sugar

Juice of 1 lemon

Knob unsalted butter (optional)

200ml prosecco or champagne

You will also need a couple of small plates in the fridge and 4 sterilised jars with lids or wax discs with cellophane jam pot covers.

In a heavy bottomed stainless steel saucepan, mix the strawberries, sugar and lemon juice and heat gently, stirring occasionally until all the sugar is dissolved.

Add the prosecco or champagne and the knob of butter (if using). Increase heat until frothy bubbles can no longer be stirred down. Boil for 4mins, stirring regularly.

After 4mins you should see the bubbles start to 'plop' rather than fizz. Remove pan from heat and test for a set by putting a teaspoonful of hot jam onto a cold plate, counting to 20 and pushing your finger through it. If the jam has reached setting point it will wrinkle and not flood back into the gap. If it hasn't set, return to boil for 2mins and test again.

Once setting point has been reached, allow jam to sit for 10-15 mins to allow the fruit to settle evenly.

If you have not used butter you will need to skim off the scum that has formed with a slotted spoon.

Carefully ladle hot jam into hot, sterilised jars, cover and label.

Enjoy with scones and clotted cream!