



By Kirsty Wark

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Equal quantities of fruit/sugar:

410g blackberries  
407g redcurrants, stalks removed  
448g raspberries  
520g strawberries, hulled and halved  
1785g sugar  
Juice of 1 lemon  
Knob of butter  
12 jars, washed and sterilised  
Wax tops, cellophane tops and elastic bands  
Jelly pan or very large, open mouthed pan

1. Wash the jars thoroughly and place in the oven at a low temperature to dry and sterilise.
2. Wash the fruit and shake off any excess water.
3. Squeeze the juice from the lemon.
4. Put a china plate into the fridge or freezer so it's ready for testing the jam.
5. Warm the butter in the pan and place in the strawberries and the blackberries. Break down the fruit as it's warming.
6. Add the redcurrants and let it simmer for a few minutes.
7. Finally add the raspberries and simmer to let the fruit mash down.
8. Add half of the sugar and stir thoroughly to make sure the sugar has dissolved.
9. Add the rest of the sugar and the lemon juice, stir to dissolve and then boil for a few minutes.
10. Take a teaspoon of the jam periodically and place on the chilled plate to test. Put the plate back in the freezer for 30 seconds then test. When set the jam should have developed a skin and should make lines on the plate as you move it.
11. When it is ready decant the jam into a small jug and pour into the jars. It's important to keep the jam moving around so that you get an even spread of the fruit which may not have broken down.
12. Let the jam cool a little and then put the wax tops on, making sure that the wax tops are completely dry.
13. Dampen the cellophane tops and place over, making sure the damp side is on the top.
14. Put on the elastic bands (and the metal tops of the jam jars if you wish).