

## Gooseberry, Rhubarb and Elderflower jam

I give amounts here and use the classic ratio of the same weight in sugar as the fruit. That means there is no pressure on how much you make and it always works. I use jam sugar that has pectin added but actually gooseberries have their own but as I was adding other fruit it helps. If you want a lower sugar jam, use 50g sugar to every 100g fruit. The result will be a little runnier and you must keep it in the fridge and use it up in three weeks.

To sterilise your jars before you start cooking just heat the oven to 100°C. Take an oven proof dish and put around 2 cm of water in the bottom. Place your jam jars in the tray and leave in the oven to sterilise while you make the jam. Lids can be placed in a mixing bowl and covered with boiling water from the kettle.

250g gooseberries, topped and tailed (you can do this with scissors)

150g rhubarb, cut into 1 cm chunks

200ml clear apple juice or water

3-4 heads of elderflowers (optional) or use 4 tablespoons elderflower cordial to replace water

400g jam sugar

Place the fruit and juice in a medium size heavy based saucepan. Lay the elderflowers on top and allow to infuse, while you bring the mixture to the boil. As soon as it boils turn off the heat and leave for 10 minutes. Remove and discard the elderflowers and add the sugar to the pan. Bring to the boil for 10-15 minutes or until the mixture has thickened and looks syrupy then stir in the elderflower cordial. If you have a jam thermometer handy you are looking for 105°C. I never use one and don't regret it! Allow the jam to cool for 10 minutes before pouring the jam into the jars. I use this on fresh banana scones, for laying cakes and of course on toast.

