



## MONTHLY RECIPE - APRIL 2017

### Rhubarb & Raspberry Jam



#### Ingredients

800g rhubarb, cut into small pieces  
500g fresh raspberries  
2 sprigs of tarragon  
1 large orange, zest and juice  
200ml with water  
1kg granulated sugar  
10g sachet pectin

#### Method

In a large pan, mix rhubarb, raspberries, tarragon, orange zest, juice and water. Bring slowly to the boil and boil gently for 30 to 40 minutes until everything is soft and slightly thickened.

Put a small plate in the freezer to use to test setting point later. To sterilise the jars, wash 5 or 6 jars in hot soapy water then place on a baking tray covered in foil, and put in a medium hot oven (140) for about 20 minutes.

Add the sugar and pectin. Bring to a rolling boil and boil rapidly for 5 minutes until ready to set.

Leave to cool for 5 minutes then pour into sterile jars. Leave to cool before placing in the fridge.

**Enjoy!**

*Darren Parkinson, Head Chef*