



## **Blackcurrant and Lime Jam** *(V) (GF)*

Cook up some dark blackcurrant jam with a lovely zingy twist to spread on your toast. This recipe makes 1–2 jars depending on the size jar that you use.

You will need:

450g fresh blackcurrants

450g granulated or caster sugar

2 small limes, juice only

Remove all the stalks and leaves from the blackcurrants. Put the blackcurrants into a high sided pan with 350ml water and bring the pan to the boil. Continue to boil for around 10 minutes and then add the sugar and lime juice. Bring the mixture back to the boil then cook until it reaches 105c on a sugar thermometer (be careful as the mixture might spit). Pour the jam into hot, clean, sterilised jars and seal immediately.

