

Lilly Pilly Jam

Type: Preserves

Recipe source: Burkes Backyard

EQUIPMENT:	INGREDIENTS:
Large Saucepan	Lilly Pilly Berries
Wooden Spoon	Castor Sugar
Large Sieve or Food Mill	1 Lemon
4 jars with lids	.
Newspaper	
Oven mitts	
Wooden chopping board	

What to do:

1. Turn oven on to 180 degrees celcius.
2. Rinse the lillypilly berries and pick over them well to remove any leaves or spoiled berries (and the odd bug or two).
3. Place the berries in saucepan, just covered with water. Bring to the boil, then reduce to a simmer and cook for around 30 minutes, until the berries have lost their colour and the seeds have separated from the pulp.
4. Sterilising Jars. While berries are cooking fill one sink with hot soapy water. Fill second sink with clean hot water. Wash jars and lids in soapy water and then rinse them in clean water and stand upside down in dishrack
5. Line oven shelf with a double layer of newspaper. Arrange the jars on the shelf making sure the jars are not touching each other. Close the oven door and sterilize the jars for about 20 minutes. Using thick oven mitts, remove each jar from the oven as needed onto a heatproof mat or heat pad, making sure you fill while the jam or preserve is hot as is the jar.
6. When berries are white and separated from their seeds pour the boiled pulp into food mill or sieve over a large red bowl and turn handle or stir with a spoon. This will remove seeds, the skins and much of the flesh.
7. Measure the amount of liquid you have in a measuring jug, write this amount down and return the liquid to the saucepan. Add the same volume of sugar and juice of one lemon per 1 Litre into liquid. See the following table

LIQUID AMOUNT	SUGAR TO ADD	LEMON JUICE TO ADD
250ml	1 cup sugar	Juice $\frac{1}{4}$ of a lemon
500ml	2 cups sugar	Juice of $\frac{1}{2}$ a lemon
1 Litre	4 cups sugar	Juice of a whole lemon

5. Return the mixture to the boil, stirring to dissolve the sugar, then reduce heat to a high simmer for around 30 minutes. Test for setting by spooning a small teaspoonful onto a cold saucer and placing in the freezer for a minute; if it has formed a skin on the surface when you run your finger through it, it is set. if not, continue to simmer until it passes the test.

6. Volunteers to remove bottles from oven and sit on wooden chopping board or steel bench. Pour Jam into hot, sterilised jars. Put lid on cool and label

