

Gooseberry and Elderflower Jam

Makes 12lbs

Ingredients

6lbs (2.7kg) Gooseberries, topped and tailed (prepared weight)
1 ½ pints of Water
12 large heads of Elderflowers
8lbs (3.6kg) Sugar



Method

Day Before Preparation – Top and Tail the Gooseberries.

Put the Gooseberries into a large Jam Pan with the water. Tie the Elderflower heads in a piece of muslin and add to the pan. Bring to the boil, cover and simmer until the fruit is soft. Mash with a potato masher to break down any fruit still whole. Remove the elderflower bag, squeezing out all the liquid. Add the sugar and stir over a low heat until completely dissolved. Increase the heat and bring to the boil for 10 minutes and then it has reach setting point.

Add a knob of butter to dissolve the jam scum

Spoon into warm, sterilised jars, seal, label.