



## Strawberry Jam

I love strawberry jam with chunks of strawberries in it. It adds a bit of texture when used as a cake filling, which shop-bought jam often lacks. You might be surprised to hear that jam is actually very easy to make – and using your homemade jam will take your baking to a new level.

<b>Ingredients</b> 250g fresh strawberry (hulled) 170g jam sugar Juice of half lemon	
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## Method

In a large saucepan add the 200g strawberry and sugar. Cover and let it come to a bubble.

Once it starts to boil, take off the lid. Let the temperature of the jam reach about 105°C.

Boil it for 2-3 min, stirring occasionally to make sure that it does not stick to the bottom of the pan.

Take it off the heat and add the 50g strawberries (roughly chopped) and lemon juice. Mix well. This gives a bit of texture to the jam.

Once it is cooled slightly, pour in a sterilised jar. Place the lid on. This jam should last about a week in the fridge.

You can also flavour strawberry jam by adding in some chopped basil or tarragon.