

QUINCE JAM

Equipment needed –

Large saucepan, measuring jug, electric scales, slotted spoon, chopping boards, knives and sterilized jars.

Ingredients from the Garden –

- 12 large quinces left whole

Ingredients from the Pantry –

- 3 kg of sugar

What to do –

1. Wipe the quinces clean using a damp cloth.
2. Place the quinces in a large saucepan with 7.5 litres of water.
3. Measure out the sugar and add to the pan.
4. Boil the quinces until they are soft.
5. Use a slotted spoon to lift the quinces out and onto a plate. Leave to cool. Cut all of the flesh from the cores. Place the flesh back in pan.
6. Bring to the boil again, stirring until a settling point is reached.
7. Spoon the jam into the hot sterilised jars. Store in a dark cool place.

Serves –

- 24 students.