

No-cook Strawberry Jam

Glut of strawberries? This no-cook strawberry jam recipe, courtesy of Great British Chefs, is simple and delicious, see <https://www.greatbritishchefs.com/>. What are you waiting for?

What you will need:

- 250g fresh strawberries, hulled and quartered
- 300g caster sugar
- Lemon juice to taste
- 40ml liquid pectin (available in large supermarkets)
- Mixing bowl
- Plastic tub for storing in fridge
- Wooden spoon/tattie champer, spatula



Step 1

Step 1 Using a tattie champer or similar, crush the strawberries in a large bowl.

Step 2 Use a wooden spoon to mix in the sugar and a teaspoon or two of lemon juice. Set aside for 30-40 minutes, stirring every 5 minutes with wooden spoon. Take a taste check - add more lemon juice if preferred.

Step 3 Pour in the liquid pectin, then stir the strawberry mix for 4 minutes.

Pour the strawberry mix into a plastic tub (cover with a lid or similar), and leave to set overnight in the fridge.

Step 4 Serve with fresh scones alongside butter or cream as a tasty afternoon treat, as a breakfast replacement for marmalade on toast, or as dessert, pour over chewy meringue and ice cream, delicious!

Tip: Add in a few lavender petals at Step 2 for an alternative fresh and flowery flavour.



Step 2



Step 3



Step 4