

PEAR AND VANILLA JAM

A delicious jam with specks of real vanilla to enhance the flavour.

1kg pears (firm but not too hard)
200ml water
Juice of 2 lemons (reserve seeds)
750g sugar
1 vanilla pod



1. Peel and core the pears and cut into small dice. Add to a saucepan with the water and the lemon juice. Cover, bring to the boil and then simmer until the pears are softened.
2. Puree or blend the pears with the water up to the desired texture. If you would prefer to have chunks of pear in the jam, blend only lightly, or not at all. Transfer the pear mixture to a wide pan for making jam.
3. Slice the vanilla pod in half lengthwise and scrape out the seeds. Tuck the pod in amongst the pear mix and add the seeds.
4. Add the sugar and stir over a low heat until the sugar has dissolved. Add the seeds in a muslin pouch for added pectin.
5. Turn up the heat and boil rapidly. Check after 10-15 minutes for the setting point and continue to cook if not set. (This jam is not a very firm set due to the ratio of sugar).
6. Remove the vanilla pod, then transfer the jam into hot sterilised jars and seal immediately. Turn upside down for 2 minutes to help distribute the pear chunks evenly and to help create a vacuum seal.

NOTE:

As the amount of sugar is less than the usual preserving ratio, it is advised to *heat process* the jars with the finished jam to ensure the vacuum seal. Keep this jam in the fridge once the jar is opened.

Makes about 750-900ml.