

Raspberry and Vanilla Jam

Makes about 1.4kg (3lb)

1kg (2lb) raspberries

5ml (1tsp) Ndali Organic Vanilla Powder

1kg (2lb) granulated, cane sugar

1. Place the raspberries and vanilla powder in a large pan. Very gently simmer the fruit and for about 10 minutes. Meanwhile warm the sugar and the jars in a low oven, 140C/275F/Gas 1.

2. Remove the sugar from the oven. Add the sugar to the pan and stir until it has dissolved. Bring the jam to a rolling boil and boil hard until setting point is reached.

3. Test for a set after 4 minutes using the flake, cold plate or thermometer test. As soon as setting point is reached, remove the pan from the heat and leave it to stand for a few minutes. Push any scum from the surface of the pan to the side and remove it with a metal spoon. Remove the jars from the oven.

4. Gently stir the jam and pour it into the jars, up to the brim. Seal the jars immediately with new twist top lids. Leave the jars upright and undisturbed until cold.