

BLACKBERRY & SWEET GERANIUM JAM

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OF THE EDIBLE
FLOWER



1Kg blackberries (these can be frozen)
400g cooking apples
800g sugar
5 sweet geranium leaves
4 or 5 clean jam jars

Makes 4 x 400g jars

If using frozen blackberries, then allow to defrost for a few hours before making your jam. Sterilise the jars by washing well and putting in a low oven pre-heated at 140°C for at least 15 minutes. Or put through the hot cycle of the dishwasher. To sterilise the lids put in a pot of boiling water and boil for a few minutes. Fill the jars when still hot.

Put a saucer in the freezer. This will help you check if your jam is set.

Wash, peel and cut up the apples into chunks. Put in a pan with 125ml water and stew over a medium heat until soft, this will only take about 10 minutes, and then crush to a smooth pulp with a spoon.

Put the blackberries in a preserving pan and cook over a medium heat until soft. Add a splash of water if they are very dry. Add the apple pulp, finely chopped sweet geranium leaves and the sugar. Stir over a medium heat until the sugar dissolves. Turn up the heat and boil until temperature reaches 104°C on a jam thermometer.

Alternatively, boil for 7 minutes. Then take off the heat. Put a small teaspoon of jam on the cold saucer from the freezer. Pop it into the freezer for a couple of minutes and then test if the jam has a 'wrinkle' when you push it with your finger. If it has a wrinkle it is set. The last time I made this jam it took 10 minutes to set.

Decant into the hot, sterilised jars. Seal and then they should store well for a year, but it is best fresh (i.e. in the first few months).