

Eat The View

Recipes and Tips

Rhubarb and Ginger Jam

Make 2 kgs.

1.1 kg rhubarb

1.1 kg sugar

Juice of 2 lemons

50g root ginger, bruised and tied in muslin

Wipe and trim the rhubarb and weigh it. Put into a large basin in alternate layers with the sugar and lemon juice, cover and leave overnight. This will draw out some of the moisture and give the jam more texture.

Next day, put the mixture into a pan with the root ginger, bring to the boil and boil rapidly for 20 minutes, or until the rhubarb is clear and the setting point is reached.

There are various ways to test for the setting point, one is to put a small spoonful of the jam onto a cool plate, push your finger through the jam on the plate - you're looking for it to wrinkle and not flood back and fill the gap.

When it has set, squeeze the muslin to get the rest of the ginger flavour into the jam, taking care as it will be hot, stir it in.

Put in sterilised jars.