

Quick Berry Jam

A no-pectin preserve made for a homegrown berry glut

DIFFICULTY Easy

COURSE Condiment

CUISINE British-inspired

Use properly sterilised jars and seal while the jam is still hot - this creates a vacuum seal as it cools, which is what makes the jam shelf-stable. Jars that don't seal properly should be refrigerated and used within a few weeks.



PREP
15 min



COOK
20 min



TOTAL
35 min



SERVES
20



FREEZES WELL
Yes

01 Ingredients

- 1000g berries (raspberries, strawberries, or a mix), hulled if needed
- 800g white sugar
- 2 tbsp lemon juice

02 Method

1. Place berries, sugar, and lemon juice in a large, heavy-based pot. Let sit for 10 minutes to release some juice.
2. Bring to a boil over medium-high heat, stirring to dissolve the sugar.
3. Boil rapidly for 15-20 minutes, stirring occasionally, until it reaches setting point (a small amount dropped on a cold plate wrinkles when pushed).
4. Skim off any foam from the surface.
5. Pour hot jam into sterilised jars and seal immediately.

04 Common mistakes

- **Not boiling long enough** — jam needs a rapid boil to reach setting point; a gentle simmer will never set properly, however long you leave it.
- **Skipping the setting point test** — jam that looks ready in the pot can still be runny once cooled; always test on a cold plate before jarring.
- **Using unsterilised jars** — this affects both shelf life and safety; always sterilise jars properly first.

03 Notes & substitutions

- A mix of berries gives a rounder flavour than one type alone.
- Reduce the sugar slightly if the berries are very sweet already, though this may extend the boil time needed to set.
- Add a few whole berries near the end for texture, rather than boiling them all to a smooth consistency.
- Vegetarian and vegan as written.

05 Storage & leftovers

SEALED	Cool, dark place, up to 1 year.
OPENED	Refrigerate, use within a few weeks.
FREEZER	Freezes well for up to 1 year if not water-bath sealed.