



PREP: 20 mins
COOK: 10 mins
SERVES: 6

Vanilla, Rhubarb and Ginger Jam

Celebrate rhubarb season with this simple, elegant jam with just enough ginger to tingle the tongue.

Ingredients

1 kg trimmed rhubarb, cut into 2cm pieces
1 kg jam setting sugar
2 tsp fresh ginger peeled and finely grated
2 Queen Vanilla Beans, seeds scraped & pod retained
Juice and zest of 1 lemon (approx. 45ml juice + 1 tbsp zest)

Method

STEP 1

Place a saucer in the freezer and sterilise jars.

STEP 2

Combine rhubarb, sugar, ginger, Vanilla Bean Seeds and Pods, and lemon zest in a large saucepan. Heat gently over medium heat, stirring until all sugar has dissolved. Add lemon juice, then increase heat and gently boil for 10 minutes, removing any scum from the surface periodically.

STEP 3

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Method

Remove saucer from freezer and place a small amount of jam on the plate to test for setting. After 2 minutes, press the jam and if the surface wrinkles, it is finished. If not, return to heat and cook for 2 minute intervals, testing in between.

STEP 4

Once ready, allow to cool for 15 minutes then transfer to sterilised jars. Carefully place lids on jars, then turn upside down to cool completely. As the jam cools, it will contract and the lid will form a seal. Serve with warm scones and cream.

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