



Chilli Jam Recipe

Chilli jam is a fantastic sweet and savoury relish to enjoy with cheese and cold meats. It's a great Autumn recipe using up the last of the peppers and the fruit from the orchard – seasonal food at its tastiest.

Equipment

- Jam Pan
- Second pan or bowl to strain juice into
- Large strong mixing spoon
- Straining bag
- Jam thermometer (optional)
- Clean jars and lids
- Kitchen Scales
- Measuring Jug
- Measuring spoons

Ingredients (per kilo of apples)

- 1 kg apples (Green is better than ripe, cooking apples better than eaters)
- 200g crab apples OR 50ml liquid pectin (optional for a firm set)
- 3-4 chillies (a mix of colours and varieties give the best flavour)
- 1/2 bell pepper (mix the colours if possible)
- 1 litre of water (sufficient to cover rough chopped apples)
- 1kg granulated white sugar
- 2tbs / 30ml lemon juice

Method

- Gather apples before they are too ripe when pectin is high
- Select chillies – hotter varieties are best cooked in with apples
- Roughly chop apples and add to a pan (with skins and cores)
- If apples are ripe or dessert apples add 200g of crab apples (alternatively add liquid pectin later)
- Just cover rough chopped apples with water
- Add 30ml of lemon juice to increase acidity
- For a hotter jelly add one or two hot chillies quartered to the water
- Bring the pan to the boil and simmer for 45 minutes until apple turns to mush
- Strain liquid from fruit
- Measure liquid into clean pan
- Add one Kg of sugar per litre of liquid
- Add 2-3 chopped chillies
- Add 50ml liquid pectin (optional if apples ripe)
- Bring to the boil, skimming off all foam
- Hard boil for 15 minutes (setting temperature >105 degrees C)
- Test set on a cold plate (boil longer if necessary)
- Ladle into warm clean jars and seal
- Leave to cool completely