



# Ilja Harvey of Pudding Pie Cookery School

## APPLE & GINGER JAM



[www.puddingpie.co.uk](http://www.puddingpie.co.uk)  
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### Ingredients

- 1kg peeled, cored and chopped apples
- 250ml water
- 2 lemons chopped in half
- 1.75kg caster sugar
- 10cm of fresh ginger, chopped finely
- 2 tsp ground cinnamon
- 2 tsp ground nutmeg
- 100g dark brown soft sugar

### Method

- 1 In a large saucepan, combine apples, water and the lemons, pips and all. Cover and simmer for 10 minutes.
- 2 Stir in the caster sugar, and continue boiling and stirring uncovered for 1 minute, until sugar is dissolved. Remove from heat and stir in brown sugar, ginger and cinnamon and nutmeg.
- 3 Whilst the jam is cooking, prepare your jars by running through a short

hot wash in your dishwasher. Or wash thoroughly by hand, then put in a hot oven to sterilise for 10-15 mins.

- 4 Quickly fill jars to within 1cm of the top. Wipe rims clean, and top with lids.
- 5 Allow jars to stand in boiling water for 10 minutes to seal.

This recipe is also fantastic using rhubarb, gooseberries or plums, just leave the cinnamon out and use a vanilla pod instead.

