

Apricot Jam with lavender

4 to 5 jars – 20 min

1kg frozen apricots

1 tbsp dried lavender

800g gelling sugar

30g lemon juice

METHOD. In a large pot, combine the frozen apricots, gelling sugar, and lemon juice. Let sit for 10 minutes to allow the sugar to dissolve slightly. Bring to a boil, add the dried lavender, and cook for 4–5 min while stirring. Blend to your preferred consistency. Remove from the heat and pour into sterilized jars. Seal tightly and turn upside down for 5 minutes to create a vacuum seal, and let cool completely.



CROPS