



Strawberry & Prosecco Jam

Ingredients

1kg Tate & Lyle® Jam Sugar

1kg strawberries, washed, hulled and halved if large

150ml Prosecco

Method

- 1, Put the strawberries into a Kilner® Jam Pan and place over a low heat. Simmer for 5 minutes or until soft.
- 2, Add the Prosecco and stir.
- 3, Add the Tate & Lyle® Jam Sugar and stir until dissolved.
- 4, Turn up the heat and bring to a rapid boil for 15-20 minutes or until the mixture reaches its setting point.
- 5, Cool slightly and transfer to warm sterile Kilner® Jars, leaving about 1cm space between the lid and seal. Finally, process your jars.

Keeps for 12 months in a cool, dry cupboard. Once opened, refrigerate and consume within one month.

