

Apple Jam

Type: Condiment

Serves: 7 cups

Recipe source: Taste.com.au

Fresh from the garden: apples, lemons

EQUIPMENT: Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Spoon	EQUIPMENT: 1.5kg green apples 3 lemons, zested and juiced 2 cups apple juice 1.5kg sugar 1 1/2 tsp ground cinnamon
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What to do:

1. Peel and core apples and dice into 3cm pieces.
2. Place in a large heavy-based saucepan over low heat.
3. Add zest, lemon juice and apple juice.
4. Cook until apples are soft, about 20 mins.
5. Add sugar and stir using a wooden spoon, until dissolved.
6. Add cinnamon. Increase temperature to high and bring to the boil.
7. Cook rapidly for 20 mins, or until setting point is reached.
8. Remove from heat and scoop any scum from the surface.
9. Ladle into warm sterilised jars, filling to the very top.
10. Seal and label.

Chilli Jam

Type: Condiment

Serves: 3 cup

Recipe source: Taste.com.au

Fresh from the garden: tomatoes, lemons, chillies

EQUIPMENT: Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Spoon	EQUIPMENT: 1kg ripe tomatoes, peeled, chopped 500g granulated sugar 3 tablespoons lemon juice 1/3 cup white wine vinegar 6 long red chillies, sliced (leave the seeds in if you like it hot) 2 teaspoons sea salt 2 tablespoons fish sauce
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What to do:

1. Place tomatoes and sugar in a bowl, cover and leave at room temperature overnight.
2. Transfer to a pan, add remaining ingredients and bring to the boil, stirring occasionally.
3. Reduce heat and simmer for 1 hour until thick.
4. Serve with chargrilled squid, rocket and lemon wedges.

Dried Apricot Jam

Type: Condiment

Serves: 1 cup

Recipe source: Taste.com.au

Fresh from the garden: lemons

EQUIPMENT:	EQUIPMENT:
Saucepan	1kg dried apricots
Sterilised jars	2 cinnamon sticks
Chopping board	3 cloves
Cooks knives	6 cardamom pods
Wooden spoon	1.25kg caster sugar
Measuring cups & spoons	60ml (1/4 cup) lemon juice
Spoon	

What to do:

- 1.** Place apricots in a large bowl, cover with 2 litres of water and soak overnight.
- 2.** Place spices in a piece of muslin and tie securely with some kitchen string.
- 3.** Place apricots and soaking liquid in a large pan with spices, bring to the boil, then reduce heat to low and simmer for 15 minutes.
- 4.** Add sugar and lemon juice, and return mixture to a slow boil. When scum forms on the surface, remove with a slotted spoon.
- 5.** After 25 minutes, test to see if it has reached a set - place a spoonful onto a chilled plate and push mixture with your finger.
- 6.** If it wrinkles and a skin forms, then it's ready; if not, wash plate and return to freezer.
- 7.** Cook jam 10 minutes, then test again.
- 8.** Continue until jam reaches a set.
- 9.** Remove the spice bag and pour jam into sterilised jars.

Lemon Curd

Type: Preserves

Recipe source: Stephanie Alexander Kitchen Garden Website

Ingredient: Eggs, Lemon

Difficulty: Easy

***COOKS NOTE:** Make vanilla sugar by keeping castor sugar in a sealed jar with a couple of split vanilla beans. Top up as used.

EQUIPMENT: 3 medium bowls grater chopping board sharp knife citrus juicer medium stainless steel bowl medium saucepan whisk TO SERVE: Sterilised jars	INGREDIENTS: 200 g vanilla castor sugar* 300 g salted butter, chopped into 1 cm cubes FROM HARVEST TABLE: 7 eggs (need 10 eggs for full recipe) 6 large lemons
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What to do:

- Separate the whites from the yolks of the eggs:
- **Have 3 bowls:** A "egg yolk bowl", a "egg white bowl" and a "cracking bowl".
Break the egg over the "cracking" bowl and tip the yolk from egg shell half to egg shell half until all the white has been separated from the yolk. Be careful not to break the egg yolk!. Tip the egg yolk into one of the bowls and transfer the white to the other bowl. Get the other 3 egg yolks from the **meringue group** so there are 10 egg yolks in total.
- Continue separating the rest of the eggs into the 2 bowls.
- Finely grate rind from lemons being careful of fingers!
Set up cutting board with wet cloth underneath to prevent slipping. Cut the lemons in half with bridge grip and then juice them.
- Place juice, rind, sugar and egg yolks in a stainless steel bowl.
- Half fill saucepan with warm water and put on stove to boil.
- Place bowl over a pot of boiling water, making sure the water doesn't touch the bowl. Whisk constantly until the mixture thickens like custard and is frothy.
- Remove from heat and whisk in chopped butter.
- Spoon some into a small bowl and refrigerate to cool to use with meringues. Spoon the rest into sterilised jars trying not to get curd around the rim of the jar, put lid on when full and refrigerate.

Mandarin Marmalade

Type: Condiment

Serves: 1 cup

Recipe source: Taste.com.au

Fresh from the garden: mandarins

EQUIPMENT: Saucepan Sterilised jars Chopping board Cooks knives Wooden spoon Measuring cups & spoons Food processor Spoon	INGREDIENTS: 800g mandarins, whole and cleaned Water 600g caster sugar
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What to do:

1. Simmer mandarins in a saucepan of boiling water for 45 minutes.
2. Drain, quarter and de-seed.
3. Process in a food processor until chopped.
4. Return to saucepan with sugar.
5. Cook, stirring, over low heat until sugar dissolves.
6. Simmer, stirring, for 35 minutes.
7. To test if set, place a saucer in the freezer for 5 minutes.
8. Spoon marmalade onto a saucer. Wait for 1 minute.
9. If marmalade wrinkles when touched, it's set.

Orange Marmalade

Type: Condiment

Serves: 8 cups

Recipe source: Taste.com.au

Fresh from the garden: oranges

EQUIPMENT:	INGREDIENTS:
Saucepan	1.2 kg oranges, scrubbed, halved
Sterilised jars	lengthways, thinly sliced crossways
Chopping board	8 cups water
Cooks knives	8 cups white sugar, approximately
Wooden spoon	
Measuring cups & spoons	

What to do:

- 1.** Place orange and water in a large glass or ceramic bowl.
- 2.** Cover with plastic wrap and leave to stand overnight.
- 3.** Transfer to a large saucepan. Bring to the boil over medium heat.
- 4.** Reduce heat and simmer for 1 hr or until reduced by about one-third.
- 5.** Cool slightly, then measure the mixture and add 1 cup of sugar per cup of fruit mixture.
- 6.** Stir over low heat until the sugar dissolves.
- 7.** Increase heat to medium-high and bring to the boil.
- 8.** Cook, skimming any dense froth from the surface with a large metal spoon, for 45 mins or until setting point is reached (see tips).
- 9.** Spoon into warm sterilised jars (see tips). Seal and label.

Strawberry Jam

Type: Condiment

Serves: 6 jars (330g)

Recipe source: Taste.com.au

Fresh from the garden: strawberries, lemon

EQUIPMENT:	INGREDIENTS:
Saucepan	3kg strawberries hulled & halved
Sterilised jars	3kg white sugar
Chopping board	Juice from ½ lemon
Cooks knives	
Wooden spoon	
Measuring cups & spoons	
Scales	

What to do:

- 5.** Wash and sterilise jars and lids.
- 6.** Place strawberries in a saucepan and stir through sugar.
- 7.** Leave for 1-2 hours while sugar softens the fruit.
- 8.** Add juice then cook over medium heat, stirring constantly, until fruit is soft.
- 9.** Remove 1/3 of fruit. Set aside.
- 10.** Cook remaining mixture until fruit is mostly dissolved and jam coats the back of a spoon.
- 11.** Divide reserved fruit between the jars then fill with jam.
- 12.** Allow to cool then seal with lids.