



**PREP TIME**

20 minutes



**COOKING TIME**

30 minutes



**SERVINGS**

about 2 litres

## PEAR JAM WITH BERGAMOT

1.5 kg pears  
350 g gelling sugar  
1 lemon  
5-6 fresh bergamot  
(monarda) leaves  
a pinch of salt

Peel and core the pears and put them in a blender. Add the bergamot leaves, lemon juice and salt, then blend until smooth and even. Mix in the gelling sugar and try the jam between steps so you can adjust to taste (more or less sugar, lemon juice and bergamot).

Transfer into a pot and cook on medium heat until it boils. Stir often and make sure the jam doesn't burn at the bottom or boil too violently. Simmer for about 15 more minutes, then start filling the jam into glass jars while it's still hot.

The jars should be clean and sterilised before use (the easiest way is to put them in the oven at high temperature for about 15 minutes or boil them in water). Fill them up to about a finger's breadth from the top, wipe off any spilled jam with a clean cloth and seal the jars. Let them cool down slowly, so they form a vacuum and enjoy!

Please note: this jam uses a 1:3 sugar to fruit ratio, you can also use the more traditional 1:2.

