

“White Choc Vanilla” Strawberry Jam (6 jars)

8.7.15

Ingredients:

1 kg strawberries  
juice of one orange  
500 g jam sugar (2:1)  
120 g Vivani White Chocolate with Vanilla  
6 screw-top jars, sterilised with boiling water

Method:

Follow the instructions on the packaging to prepare the fruit and bring to the boil with juice and sugar.

Roughly chop the chocolate and melt in a bain marie.

Pour the jam into the jars. Add 1-2 tbsp of chocolate, and mix together rapidly.

Turn the jars upside down and leave to rest over night.

The jam will last up to 4 months. Once opened, store in the fridge.