

Plumbeena

(from Pam Corbin's *Preserves*)

Ingredients:

- 2kg fruit (I used 1.6kg plums and 400g frozen boysenberries)
- water
- granulated (white) sugar



1. Put fruit in a large saucepan. I cut the plums in half, but left the pips in.

Pam's rule of thumb is to add:

- 600ml water to each 1kg hard fruit, blackcurrants or apples
- 300ml water to each 1kg stone fruit
- 100ml water to each 1kg soft berries or rhubarb

So for my 1.6kg of plums and 400g of boysenberries, I added 540ml water (yes, I know, I can't do maths). Bring the pot to a boil and simmer until the fruit is completely soft and has released all its juices. Crush the pulp with a potato masher as it boils.

2. Pour boiling water through a clean calico cloth or fine tea towel, then use it to line a sieve and place the whole thing over a large mixing bowl. Pour the fruit and liquid in and allow it to drip through without pressing. Leave for several hours or overnight.

3. Measure the strained liquid and pour into a clean pan. For every litre of juice, add 700g sugar (or to taste). Heat the mixture gently to dissolve the sugar, then remove from the heat. Pour into warm, sterilised bottles and seal. Store in the fridge.

Apparently this will keep for several months, but I'd be surprised if there's any left by the end of the week!

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Fig Jam and Lime Cordial

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