



Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

BASIC BLUEBERRY JAM

Function: CANNING

Time: 55 minutes

INGREDIENTS

600g firm blueberries

400g white sugar

1 tbsp fresh lemon juice

2x 450ml jars

Place two saucers in the freezer before canning cycle

METHOD

1. Wash the blueberries
2. Place the blueberries, sugar and lemon juice into the **Russell Hobbs Dualchef** pot.
3. Select the Canning function, as the sugar crystals slowly dissolves, start stirring with a wooden spoon from time to time.
4. As the sugar starts to melt and the fruit warms up, take a potato masher to mash the blueberries, leaving some whole if desired.
5. Once the sugar has completely dissolved, allow the mixture to come to a boil, while continuing to stir.
6. Remove the pot and test with a few drops of the jam on a frozen saucer and place in the fridge for a minute. Push your finger through the jam to see if it forms a crinkle and is gel like, this indicates it is ready. Otherwise, boil for another couple of minutes and repeat the process until ready.
7. Pour the jam in a sterilised hot jar using a small ladle or jam funnel.
8. Place lid and refrigerate for 2 hours or longer before serving. Then enjoy with your favourite bread.

Chef's tip: Serve with pancakes or any bread of your choice

Sterilise the jars by washing in hot soapy water or take straight from dishwasher, fill with boiling water, empty the jar, place it in the oven for 20 minutes at 140°C then leave in oven until jam is ready. Washed lids should be sterilised with boiling water and then left to drain.