

USE IT UP™

COOK ME

OZHARVEST



**LEFTOVER
STONE FRUIT JAM**



LEFTOVER STONE FRUIT JAM



Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

750g Stone fruits
(we've used
nectarine and
plum)

1 sprig of rosemary

325g Sugar

100ml water

Make the most of stone fruit season with this delicious and versatile Leftover Stone Fruit Jam! Perfect for spreading on toast or topping a bowl of ice cream!

HOW

1. Cut stone fruit into 2cm chunks and finely chop rosemary.
2. Place stone fruit and rosemary in medium saucepan with 100ml of water bringing to a simmer and stirring occasionally for 20 minutes until the fruit is soft.
3. Add sugar until dissolved then bring to boil for 5 mins.
4. Remove the saucepan from the heat and let sit for 5 mins before pouring into hot sterilised jars sealed with a lid.

The jam will keep for a year. Once opened refrigerate and use within a month.



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**