

Passionfruit Jam



10 passionfruits
juice of 1/2 lemon
2 cups sugar

METHOD

Wash the passionfruits.

Halve and scoop out the pulpy seeds. Put aside in the fridge.

Put half the quantity of the shells in a pot and fill with enough water to just cover the tops. Boil for about 30 – 40 mins or until it turns translucent and soft.

Drain & cool for easier handling. Save 1 cup of boiled liquid. When cooled, scoop out the inner flesh and discard the papery skins.

Pulse in a food processor or blender until a smooth puree.

Add to reserved seeds together with the lemon juice, reserved liquid and sugar in a deep stainless steel pot.

Stir over medium heat until all the sugar has dissolved. Then bring to a boil.

Set timer to 15 mins and allow to boil slowly without stirring too much except for the occasional scrape or two with a wooden spoon to make sure it doesn't stick to the bottom and burn.

Skim scum. (Say that quickly 5 times :D)

Turn off heat and cool for 15 – 20 mins before ladling into clean, sterilized jars.

* Great as plain ol' jam with toast or use as a filling for

pastry or a topping for cheesecakes, ice creams go crazy!