

Apricot Jam

1kg Apricots
600gms jam sugar (Sugar with pectin)
4 or 5 whole black cardomom
125gms of nibbed, chopped or flaked almonds

Cut the apricots in half remove the stones and chop (roughly if you like chunky jam).

Put into a large bowl and add the sugar and cardomom, cover and leave over night. You will end up with a grainy juicy mass.

Put this into a large saucepan, scraping the undissolved sugar in as well. Taste and check for the cardomom. If the flavour is strong enough remove the seeds.

If you like a stronger taste of cardomom leave in the pan. Bring gently to the boil and simmer for 20 minutes untill the fruit is cooked.

Remove the cardomom and add the almonds, bring to a rolling boil for 10 minutes then check for set. If needed boil further until set point is reached.

Pot into warm sterilised jars, seal with wax and cover with a lid or cellophane.

The humble apricot is transformed....

I have a feeling that toasted almonds would add a further dimension to the jam.