

## FRUIT TART FILLING: QUICK STRAWBERRY JAM



**Makes:** 600g total (enough for 1 tart or 1 layer of jam between 2 cake layers; if you want to make a 3-layer cake, double this recipe)

**Time:** 10 to 15 minutes (includes cooking time)

### INGREDIENTS

200g (1 cup) sugar

24g (7¼ tsp) apple pectin (sold for making homemade jams and jelly)

700g (4½ cups) store-bought strawberry purée (you can also use blueberry, raspberry, blackberry, or huckleberry purée, or make your own using the recipe below)

30g (2 tbsp) lemon juice

20g (4 tsp) rum

### EQUIPMENT

Spatula

Whisk

Spoon

Marble surface or plate

### STORAGE

Best used right away to assemble your cake or tart.

### METHOD

In a small bowl, combine sugar and pectin.

Pour the strawberry purée into a medium pot and bring to a simmer over medium heat. Stir in the lemon juice and rum.

While whisking, sprinkle the sugar and pectin mixture on top of the simmering purée and mix until incorporated.

*Tip: Make sure to sprinkle the sugar and pectin mixture evenly over the purée, rather than dumping the whole mixture in at once as it may clump into a ball.*

Continue cooking the purée for 4 to 5 minutes, stirring occasionally until the purée has reduced to a thick jam texture.

*Tip: To test for when the jam is set, spoon some onto a marble surface or plate, let cool for 1 minute, then run your finger through it to see if the jam stays put and doesn't run back together. If it stays put, then it's ready!*

Remove the pot from the heat and let cool to room temperature. Transfer the jam to a bowl. Chill in the fridge, covered with plastic wrap, until ready to use.

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### TO MAKE STRAWBERRY PURÉE:

Purée 700g (4½ cups) fresh strawberries (hulled and cut in half) in a blender or food processor until smooth. If you prefer your jam to be seedless, strain out the purée with a fine mesh strainer.