



PEAR LIQUORICE JAM



INGREDIENTS FOR 6/7 JARS OF 200 ML EACH

- 1 kg fresh pears
- ½ pc. Cavendish & Harvey Liquorice Candies
- 500 g gelling sugar

PREPARATION

- Wash all the pears and finely dice together with the peel, puree 500g of the pears. Roughly chop the liquorice sweets.
- Place the pear puree with the diced pears, chopped sweets and the preserving sugar in a suitable pan and bring to the boil, stirring constantly, then cook over a high heat for 3 minutes until bubbling, stirring constantly.
- Pour the finished jam hot into preserving jars and seal.