

## Lemon Jam Recipe

- 1.3 kilos untreated lemons
- 900 gr sugar
- 1/2 c water

Using a peeler remove zest from lemons and set aside.

Now you have to remove white pith, which I did using a knife. It's a bit tricky since you don't want to waste any of the pulp or juice. Do it over a bowl to catch all the juice.

Then divide the segments, removing the membrane and seeds. This is technically called supreming and [here is a pretty good way](#) to do it.

Place pulp, zest, sugar and water in a pot and cook for 30-40 mins. If you have a jam thermometer it should read 105C or 220F. You can transfer immediately into jars or do as I did and use an immersible blender to chop up the zest.

Transfer to hot sterile jars. If you'd like to store the jam for longer, then you should process in boiling water for 10 minutes

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