



Preserving tips :

Question:

What do you do with the “Scum” (which is just trapped air) on the top of jam?

Answer:

Firstly, we need to change the word – scum is totally negative!! It’s called foam!!

Don’t do anything about it at all until your jam reaches set point – if you keep removing it as it forms, it keeps getting replaced and you just reduce your final volume of jam.

At set point, give the jam a light stir and leave it to stand for 5 minutes. This allows the fruit to disperse evenly through the jam and might also get rid of some of the foam. If it’s still there and you don’t have an issue with dairy products, stir in a piece of butter about the size of a walnut - this usually gets rid of the foam. Otherwise, scoop it off with a slotted spoon into a separate (hot) jar. It doesn’t matter if you take a bit of the jam with it. You can use this as jam or as a flavouring for yoghurt (lovely for breakfast) or as a topping for ice cream. Enjoy!

