JERNEJ KITCHEN

WILD BLUEBERRY JAM

This Wild Blueberry Jam is a beautiful homemade preserve made in minutes. It's effortless, delicious, and not overly sweet.

MAKES	4X	(12 FL OZ) CANNING JARS 350ML
PREPARATION:	5	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	20	MINUTES

WILD BLUEBERRY JAM

1200 g (2 1/2 pounds) wild blueberries (fresh or frozen)

350 g (1 1/2 cup) sugar

30 g (2 tbsp) lemon juice, freshly squeezed

1 bag Kotanyi Jam Fix 3:1 (25g)

1/2 bag Kotanyi Jam Fix Gozdni sadeži (10g)

3 g (1/2 tsp) citric acid

TOOLS AND EQUIPEMENT

bowl
spatula
small bowl
pot
4x canning jars (350ml / 12 fl oz)

PREPARE THE CANNING JARS

Clean four medium-size (approx. 350ml / 12 fl oz) canning jars. Preheat the oven to 100°C / 210°F. Place the jars on a baking sheet. Place them in the oven for 10 minutes. Bring water to a boil in a small saucepan over medium heat. Add the lids and cook them for 3 minutes to sterilize.

BLUEBERRIES

Add cleaned wild blueberries, 300g (1 1/4 cup) of sugar, and lemon juice to a bowl. Stir to combine. Add the remaining sugar (50g or 1/4 cup) into a small bowl along with the Kotanyi Jam Fix and citric acid. Stir to combine.

TIP

Optionally place the blueberries in the fridge overnight to macerate. They will release juice and become even more delicious.

COOK THE WILD BLUEBERRY JAM

Transfer the blueberry mixture into a large pot. Place over medium heat and bring to a boil while stirring regularly. Simmer for 10 minutes, add the Jam Fix mixture and cook for another 5 minutes. Occasionally stir the jam while cooking, and using a spoon remove any foam that forms on top while cooking.

WILD BLUEBERRY JAM

Remove the jam from the heat, stir, and fill the hot jars (be careful) with the blueberry jam. Tightly close with a lid. Using

a kitchen towel, wrap the jars tightly and let them cool to room temperature slowly. Keep the canned jam in the dark, cold space for up to a year.