



8 Minute Strawberry Jam with Orange and Black Pepper

This is a very quick and easy jam with an orange peppery twist that is more about the fruit than the sugar. The strawberries cook on a high heat over a wide surface, which facilitates a rapid moisture loss. However, it doesn't have the same shelf life as jam made the traditional way. In the fridge, it should keep for at least a month.

Recipe – Makes about 600ml

600g strawberries
2t orange liqueur such as Grand Marnier
2t orange zest
1 cup sugar
2t orange juice
Freshly ground black pepper (about teaspoon)

1. Place all the ingredients into the **Breville Non-Stick Frying Pan** cook on the sear setting for 5 minutes, while stirring frequently.
2. Reduce it to the number 12 setting and continue to cook for a further 2 – 3 minutes. Turn off and allow to cool.



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3. To test if the jam is ready, place a side plate in the freezer for 5 minutes. Drop a dollop of jam onto the cold plate. Run your finger through the middle and if the jam stays apart and doesn't immediately join back together, it's jammy enough.
4. Store in a sterilized glass jar.