Fig Jam

Ingredients

1 Kg ripe figs, trimmed, roughly chopped
500 grams caster sugar
1 Vanilla bean, split, seeds scrapped
1 Cinnamon quill
Pared rind and juice of 1 lemon

Method

Place ingredients in a bowl, cover and stand overnight at room temperature.

Transfer to a pan over low heat and stir to dissolve sugar. Bring to the boil, and then cook over a very low heat, stirring regularly, for 45 minutes or until thick and sticky.

Mash figs gently with a fork or masher to break up a little.

Remove vanilla pod, quill and rind, and then cool slightly.

Wash and rinse jars. Heat the jars without lids in a low oven (100 C) for about 15-20 minutes. This is to sterilise jars. Fill sterilised jars with jam and seal.

Store for up to 3 months.