

Certo

Trusted by generations
of jam makers since 1929

JAMS, JELLIES & MARMALADE RECIPES





Making jam at home – a great British tradition

WHY DO WE LOVE HOME-MADE JAM?

- Britain has been making jam for centuries
- It's a great way of preserving surplus fruit
- It's easy to make, once you know how
- It's a wholesome and tasty treat
- Nothing goes better with warm scones!

WHY ADD PECTIN TO YOUR RECIPE?

- Pectin is nature's very own gelling agent
- Many popular fruits are low in pectin



- Adding pectin helps ensure that your jam sets
- Extra confidence for novice jam-makers !

WHY USE CERTO?

- **Certo** is a tried and trusted brand, used for generations
- **Certo** is the only easy-to-use liquid form of pectin
- **Certo** means less boiling
- **Certo** retains vibrant fruit flavours and colours
- **Certo** simply helps you make great jam!



SAVOURY PRESERVES

- 3 Apple and Thyme
or Apple and Sage
Mint Jelly
- 4 Sweet Cider
Hot Green Pepper
Garlic or Shallot
- 5 Beetroot Relish
Onion Marmalade
- 6 Sweet Chilli Jam
Pepper Relish

JELLIES

- 8 Apple
Blackcurrant
- 9 Blackberry
Crabapple
Elderberry
- 10 Grape
Redcurrant
Sloe Berry

MARMALADES

- 12 Seville Orange
Dark Thick
Jelly Marmalade
- 13 Grapefruit
Lime
- 14 Autumn

- Orange & Whisky
- 15 Apple

FREEZER (NO COOK) JAMS

- 17 Strawberry
Kiwi
Raspberry or Blackcurrant

TRADITIONAL JAMS

- 19 Apple & Ginger
Apricot
Apple & Blackberry
- 20 Black Grape & Port Wine Preserve
Blackberry
Blackcurrant
- 21 Canned Apricot & Pineapple
Cherry
Damson
- 22 Fresh Fig
Ginger Preserve
- 23 Gooseberry
Kiwi
- 24 Marrow & Ginger
Mixed Fruit
Peach
- 25 Pear & Ginger
Pineapple
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How to rectify unset Jam

SAVOURY PRESERVES



APPLE AND THYME JELLY or APPLE AND SAGE JELLY

3 lb (1.4kg) Bramley Cooking Apples
3 lb (1.4kg) Granulated Sugar
2 Pints (1130ml) Water
1 oz (30g) Thyme/Sage, chopped
½ Bottle **Certo**

1. Wash the apple, cut into small pieces, but do not peel or core.
2. Put the fruit in a pan with the water, cover and simmer until the fruit is soft enough to mash. Drain the mashed fruit through a jelly bag.
3. Put the sugar and 2 pints (1130ml) of juice into a large saucepan and heat gently until the sugar has dissolved, stirring occasionally.
4. Bring quickly to a full rolling boil and boil rapidly for 1 minute.
5. Stir in the **Certo** and boil for a further half minute, stirring occasionally.
6. Stir in the thyme/sage. Remove from the heat and skim, if necessary.
7. Pot and cover in the usual way.

MAKES 5lb OF JELLY

MINT JELLY

Large Bunch of Mint
(approx 2 oz /60g)
1 lb (450g) Sugar
½ Pint (290ml) White Vinegar
Green Colouring
1 Bottle **Certo**

1. Wash the mint thoroughly and divide in two.
2. Take the leaves from one bunch, squeeze out the surplus water and chop finely. Put the vinegar and sugar into a saucepan with the second bunch of mint and stir over a low heat until the sugar has dissolved.
3. Remove the bunch of mint. Bring to the boil for 1 minute.
4. Strain the syrup through a muslin and return to the saucepan.
5. Stir in the **Certo**, bring to the boil and boil for 2 minutes. Add the chopped mint and colouring.
6. Allow to cool slightly to prevent the mint from floating.
7. Skim, pot and cover in the usual way.

MAKES 1½ lb OF JELLY



SAVOURY PRESERVES

SWEET CIDER JELLY

2 pints (1130ml) Sweet Apple Cider
3¼ lb (1.5kg) Sugar
1 Bottle **Certo**

1. Put the cider and sugar into a large saucepan and mix well.
2. Heat gently, stirring occasionally until the sugar has dissolved. Add the **Certo**.
3. Bring to a full rolling boil and boil hard for 1 minute.
4. Skim, pot and cover in the usual way.

MAKES 5lb OF JELLY

HOT GREEN PEPPER JELLY

3 large Bell peppers – seeded and cut into chunks
5 lbs (2.3kg) Sugar
24 fl.oz (700ml) Cider vinegar
12 Green chillies – leave seeds in, just cut off the stem
2½ fl.oz (80ml) Water
2 Bottles of **Certo**

1. Liquidise all ingredients except the sugar and **Certo**.
2. Place in a large saucepan, add the sugar and boil rapidly for 8 minutes.
3. Remove from the heat, strain, add **Certo** and a few drops of green colouring if desired.
4. Stir well, pour into jars and seal.

MAKES 7lb OF JELLY

GARLIC or SHALLOT JELLY

3 oz (85g) finely chopped Garlic OR Shallots
3 lb (1.4kg) Sugar
24 fl.oz (700ml) White wine vinegar
16 fl.oz (450ml) Water
½ Bottle **Certo**

1. Mix the garlic or shallots with vinegar and simmer gently, uncovered, over medium heat for 15 minutes.
2. Remove from heat and pour into a suitable glass jar or casserole: cover and let stand at room temperature for 24 to 36 hours.
3. Pour vinegar through a wire strainer into a large pan, pressing garlic or shallots with the back of a spoon to get as much liquid as possible; then discard residue.
4. Add water and sugar.
5. Bring to a full rolling boil over medium high heat.
6. Stir in **Certo** and bring to a boil, stirring constantly for 1 minute.
7. Skim if necessary, pot and cover.

MAKES 5lb OF JELLY



BEETROOT RELISH

1¾ lb (800g) raw Beetroot
(or 1 lb (450g) cooked
2¾ lb (1.3kg) Sugar
¾ pint (425ml) Vinegar
1 Bottle **Certo**

1. If the beetroots are raw, boil them, then slip off skins and chop up very finely.
2. Measure the sugar and vinegar into a large saucepan and add the prepared beetroot.
3. Mix well and heat slowly, stirring occasionally, until the sugar has dissolved.
4. Bring to a full rolling boil and boil rapidly for 2 minutes.
5. Remove from heat and stir in **Certo**.
6. Stir and skim alternately for just 5 minutes, to cool slightly. Pot and cover in the usual way.

MAKES 4½lb OF RELISH



ONION MARMALADE

1 lb 3 oz (600g) Onions
1 lb 9 oz (700g) Sugar
1½ tbsp (20ml) Olive Oil
7 oz (20g) Redcurrants
7 fl oz (200ml) Wine Vinegar
2 tbsp (30ml) Lemon Juice
¼ bottle **Certo**
Spices (¼ tsp ginger and ¼ tsp allspice, or to taste)

1. Cut the onion into small strips. Heat the oil and add the onions. Cover, and cook gently avoiding browning until the onion is transparent and tender (about 15 - 20 minutes).
2. Add the redcurrants, wine vinegar, and lemon juice, heat to the boil, cover, and simmer until the red currants and onions are quite soft (20 minutes or as needed).
3. Add the sugar, heat to boiling, and boil **RAPIDLY** for 6 minutes. Add ¼ bottle **Certo**, remove from the heat, and test a sample for set on a cool plate. Boil again as necessary in 2-3 minute spells until a sample shows a definite skin after a few minutes on the plate.
4. Allow to cool for a few minutes, stir, and pot up in the usual way, using lids that resist vinegar.

MAKES 2lb MARMALADE

SAVOURY PRESERVES



SWEET CHILLI JAM

8 Red peppers deseeded and roughly chopped
10 Red chillis chopped, seeds included,
finger-sized piece of fresh ginger,
peeled and chopped
1 lb (450g) golden sugar
8 garlic cloves peeled
1 ¾ lbs (790g) of cherry tomatoes
halved, cut out stalk connector
250ml red wine vinegar
1 bottle **Certo**

1. Tip all ingredients except **Certo** into a heavy-bottomed saucepan.
2. Bring to the boil, turn down heat and simmer for 50 minutes: remove from heat.
3. Use a stick mixer to chop up ingredients, put back on the heat and bring to a fast boil, stirring frequently skimming off any scum that forms until it becomes sticky.
4. Stir in the **Certo** and boil for 5 minutes and then allow to rest for 5 minutes. Pour into sterilised jars. Put on the lids and store in a dark cupboard.

Makes 4 jars.

MAKES 4lb OF JELLY

PEPPER RELISH

6-8 Medium sized peppers
2 ¾ lbs (1.25kg) Sugar
½ pint (240ml) Vinegar
1 Bottle **Certo**

1. For best colour use equal amounts of green and red sweet peppers. To prepare the peppers, cut open and discard the seeds then finely chop the flesh.
2. Measure the sugar and vinegar into a large preserving pan and add 14 oz (0.4kg) of the prepared peppers.
3. Mix well and bring to a full rolling boil over a high heat. Stir constantly before and while boiling.
4. Boil rapidly for 2 minutes. Remove from the heat, stir in the **Certo**.
5. Leave to cool for 5 minutes. Skim if necessary.
6. Pot and cover in the usual way.

N.B. Sets slowly, sometimes requiring two weeks.

MAKES 3.5lb RELISH



JELLIES





APPLE JELLY

3 lb (1.4kg) Cooking Apples
3¼ lb (1.5kg) Sugar
1½ Pints (850ml) Water
½ Bottle **Certo**

1. Remove the stem ends from fruit and cut apples in small pieces. Do not peel or core.
2. Add the water, cover and simmer, until fruit is tender.
3. Place fruit in a jelly cloth or bag and allow to drain.
4. Measure sugar and 2 pints (1.1l) juice into a large saucepan and mix well. Heat slowly, stirring occasionally, until the sugar has dissolved, add a small piece of butter.
5. Add **Certo**, stirring occasionally, then bring to a full rolling boil and boil for 1 minute.
6. Remove from heat, skim, pot and cover in the usual way.

MAKES 5lb OF JELLY

BLACKCURRANT JELLY

2 lb (900g) Blackcurrants
3 lb (1.4kg) Sugar
1 pint (600ml) Water
½ Bottle **Certo**

1. Wash fruit and crush thoroughly.
2. Put the fruit into a pan. Add the water, bring to the boil, then simmer covered for 10 minutes or until the skins are soft.
3. Strain through a jelly bag and measure the juice into a pan. If necessary, make up to 2 pints (1130 ml) with water.
4. Add the sugar and heat slowly, stirring occasionally until the sugar has dissolved.
5. Bring to the boil and boil rapidly for 1 minute.
6. Add the **Certo** and continue boiling for 30 seconds.
7. Remove from the heat, skim if necessary.
8. Pot and cover in the usual way.

MAKES 5lb OF JELLY





BLACKBERRY JELLY (BRAMBLE)

3 lb (1.4kg) Berries
3 ¼ lb (1.5kg) Sugar
¼ pint (150ml) Water
Juice of 1 Lemon
1 Bottle **Certo**

1. Simmer fruit in water until tender.
2. Strain through a jelly bag.
3. Measure and add water if necessary to make 2 pints (1130ml).
4. Put sugar, lemon juice and fruit juice in pan and heat until sugar has dissolved.
5. Bring to the boil, stir in the **Certo**.
6. Boil rapidly for 1 minute, stirring occasionally.
7. Skim and pot.

MAKES 5lb OF JELLY

CRABAPPLE JELLY

3 lb (1.4kg) Crab Apples
3 lb (1.4kg) Sugar
1½ pints (850ml) Water
½ Bottle **Certo**

1. Wash apples and remove any bad parts. Cut into small pieces, but do not peel or core.
2. Add 1½ pints (840ml) water, cover and simmer until fruit is soft enough to mash. Place mashed fruit in jelly bag and allow to drain.
3. Put the sugar and 2 pints (1130ml) juice into a large saucepan and heat slowly until the sugar has dissolved, stirring constantly.
4. Bring quickly to the boil, add the **Certo** and boil hard for 30 seconds, stirring occasionally.
5. Remove from the heat, skim if necessary, pot and cover in the usual way.

MAKES 5lb OF JELLY



ELDERBERRY JELLY

4 lbs (1.8kg) Elderberries
3 ¼ lbs (1.5kg) Sugar
6 tbs Lemon Juice
1 Bottle **Certo**

1. Use only fully ripe fruit. Remove larger stems, place berries in a large saucepan and crush.
2. Heat gently until the juice starts to flow, then simmer (covered) for 15 minutes.
3. Place in a jelly cloth or bag and allow to drain.
4. Measure the sugar and 1 ½ lbs (0.7kg) of juice into a large saucepan. Add the lemon juice.
5. Heat slowly, stirring occasionally until the sugar has dissolved, then stir in the **Certo**.
6. Bring to a full rolling boil and boil rapidly for 30 seconds. Remove from the heat, skim, pot and cover in the usual way.

MAKES 4lb OF JELLY



GRAPE JELLY

3 lb (1.4kg) ripe Black
Grapes

3¼ lb (1.5kg) Sugar

¼ Pint (150ml) Water

Juice of 1 Lemon

½ Bottle **Certo**

1. Use only fully ripe fruit. To prepare juice, stem the fruit and crush thoroughly.
2. Add ¼ pint (150ml) water, bring to the boil, cover and simmer for 10 minutes.
3. Place the fruit in a jelly cloth or bag and squeeze out the juice.
4. Measure 2 pints (1130ml) of the juice, add the lemon juice and sugar, and mix well.
5. Heat slowly until the sugar is dissolved, stirring constantly.
6. Bring to a full rolling boil and boil quickly, and add the **Certo** at once. Boil for 30 seconds.
7. Skim, pot and cover in the usual way.

MAKES 5lb OF JELLY

REDCURRANT JELLY

4 lb (1.8kg) Redcurrants

3 lb (1.4kg) Sugar

½ Pint (290ml) Water

½ Bottle **Certo**

1. Wash the fruit and crush thoroughly in the pan.
2. Add the water and bring to the boil and simmer covered for 10 minutes, or until the skins are soft.
3. Strain through a jelly bag and measure the juice into a pan. If necessary make up to 2 pints (1130ml) with water.
4. Add the sugar and heat slowly, stirring occasionally, until the sugar has dissolved.
5. Bring to a full rolling boil and boil rapidly for 1 minute.
6. Add the **Certo** and continue boiling for ½ minute.
7. Remove from the heat, skim if necessary.

MAKES 5lb OF JELLY

SLOE BERRY JELLY

5 lb (2.3kg) Sloes (just ripe)

3¼ lb (1.5kg) Sugar

1 Pint (570ml) Water

1 Bottle **Certo**

1. Take the berries just ripe, wash and place in a large saucepan with 1 pint (570ml) of water.
2. Boil until tender, mashing with a wooden spoon. Strain off the juice through a fine nylon sieve.
3. To 2 pints (1130ml) of juice in a large saucepan add the sugar, stir and heat gently until the sugar is dissolved, then bring to the boil.
4. Add 1 bottle of **Certo**, stirring constantly.
5. Bring to a full rolling boil and boil for 30 seconds.
6. Remove from the heat.
7. Allow to cool for 1 minute, skim, pot and cover in the usual way.

MAKES 5lb OF JELLY

MARMALADES



MARMALADES

SEVILLE ORANGE

2½ lb (1.15kg) Seville Oranges
5 lb (2.3kg) Sugar
2 Lemons
2 Pints (1130ml) Water
1 level teaspoon bicarbonate of soda
1 Bottle **Certo**

1. Peel the fruit and remove half of the white pith.
2. Shred the peel.
3. Put the peel, water and bicarbonate into a pan, bring to the boil, and simmer (covered) for 15 minutes or until the peel is soft and can easily be crushed.
4. Cut up the peeled fruit, discarding the pips and tough skin. Add to the cooked peel, and simmer (covered) for a further 20 minutes.
5. Put 3 pints (1695 ml) of the mixture into a large pan, stir in the sugar, warming gently until the sugar is dissolved.
6. Bring to a full rolling boil, and boil for 5 minutes.
7. Remove from the heat and stir in the **Certo**. Skim and stand for 5 minutes, stir again, and pot up in the usual way.

MAKES 7-8lb OF MARMALADE

For **DARK THICK MARMALADE**

Replace ¼ of the sugar by dark muscavado sugar (e.g. Billington's).

JELLY MARMALADE

6 Oranges - approx. ¾ pint juice
2 lb 10 oz (1.2kg) Sugar
1 Large Lemon
1 Pint (570ml) Water
1 Bottle **Certo**

1. Wash the oranges and the lemon, cut in halves and extract the juice.
2. Cover the orange peel with water.
3. Bring to the boil, then simmer, covered, for 10 minutes.
4. Strain the liquid and add sufficient to the fruit juices to make 1 pint (570 ml) in all.
5. Place in a heavy saucepan with the sugar and stir over a low heat until the sugar has dissolved.
6. Bring to a full rolling boil and boil rapidly for 2 minutes.
7. Remove from the heat and stir in the **Certo**.
8. Bring to a full rolling boil again and boil for half a minute. Skim if necessary. Pot and cover in the usual way.

MAKES 4lb OF MARMALADE



GRAPEFRUIT MARMALADE

2 Large Grapefruits
 3 lbs (1.4kg) Sugar
 1 Lemon
 ½ Bottle **Certo**
 ⅛ tsp Bicarbonate of Soda

1. Remove the skins in quarters from the grapefruit and lemon.
2. Lay quarters, flat, shave off and discard.
3. Slice remaining rind very finely, and place in saucepan with 1 pint (600ml) water and bicarbonate of soda.
4. Bring to the boil and simmer, covered for 10 minutes, stirring occasionally.
5. Meanwhile, cut up the peeled fruit and discard the pips and tough skins.
6. Add pulp and juice to the rind and continue simmering, covered for 20 minutes longer.
7. Measure prepared fruit into a large saucepan, making it up to 1 ½ Pints (850 ml) with water if necessary.
8. Add the sugar and mix well.
9. Bring to a full rolling boil and boil hard for 3 minutes, stirring constantly.
10. Remove from the heat and stir in the **Certo**. Boil again for 1 minute.
11. Leave to cool for 5 minutes. Pot and cover in the usual way.

MAKES 4lb of MARMALADE



LIME MARMALADE

1½ lb (680g) Limes
 3 lb (1.4kg) Sugar
 2 Pints (1130ml) Water
 ¼ level tsp Bicarbonate of Soda
 ½ Bottle **Certo**

1. Remove skins from the fruit and shred very finely with a sharp knife. Place in a saucepan with the water and bicarbonate of soda.
2. Cook gently for 10 minutes.
3. Meanwhile, cut up the peeled fruit, discard the pips and tough skin and add the prepared fruit to the saucepan. Cook for a further 20 minutes.
4. Add the sugar, heat gently until the sugar has dissolved, stirring occasionally.
5. Bring to a full rolling boil and boil rapidly for 5 minutes.
6. Remove from the heat and stir in the **Certo**.
7. Bring back to the boil and boil for 1 minute more.
8. Allow to cool slightly to prevent the fruit from floating and then skim if necessary and pot and cover in the usual way.

MAKES 5lb OF MARMALADE



AUTUMN MARMALADE

- 1 Large Grapefruit
- 4 lb (1.8kg) Sugar
- 2 Large Oranges
- 2 Lemons
- 1½ Pints (850ml) Water
- 1 Bottle **Certo**

1. Wash the fruit and cut into four.
2. Put the fruit into a pan with the water and simmer, covered, for 1 hour.
3. Remove the fruit and cut up finely on a chopping board, discarding the pips.
4. Return the chopped fruit to the pan containing the liquid.
5. Add the sugar and heat gently, stirring occasionally until the sugar has dissolved.
6. Bring to a full rolling boil and boil rapidly for 5 minutes.
7. Remove from the heat and stir in the **Certo**. Allow to cool then pot and cover in the usual way.

MAKES 6lb OF MARMALADE

ORANGE & WHISKY MARMALADE

- 3 lb (1.4kg) Oranges
- 5 lb (2.2kg) Sugar
- 1½ Pints (850ml) Water
- 1 level tsp Bicarbonate of Soda
- 2 tbsp of Whisky
- 1 Bottle of **Certo**

1. Wash the fruit and remove the skins in quarters, using a sharp knife.
2. Shave off and discard about half the white pith.
3. Shred the peel very finely and place in a pan with the water and bicarbonate of soda.
4. Bring to the boil and simmer, covered, for about 10 minutes, stirring occasionally.
5. Chop the peeled fruit, discarding the pips and tough membrane.
6. Add the pulp and juice to the cooked peel and simmer, covered, for a further 20 minutes.
7. Put the sugar and 3 pints (1700ml) of prepared fruit into a pan, making up the quantity with water, if necessary.
8. Heat gently, stirring occasionally, until the sugar has dissolved.
9. Add a small knob of butter, bring to a full rolling boil and boil rapidly for 5 minutes. Remove from the heat and stir in the **Certo** and whisky.
10. Stir and skim alternately for 7 minutes to cool and prevent the fruit floating. Pot and cover in the usual way.

MAKES 7-8lb OF MARMALADE

APPLE MARMALADE

3 lb (1.4kg) prepared Apples
3¼ lb (1.5kg) Sugar
2 Pints (1130ml) Water
½ Bottle **Certo**

1. Peel and core about 3 lbs (1.4 kg) full ripe apples and cut into small pieces.
2. Add the water and simmer for 10 minutes.
3. Crush with masher and simmer covered for 5 minutes longer.
4. Add the sugar, heat gently until the sugar has dissolved, stirring occasionally.

5. Remove from the heat and stir in the **Certo**.
6. Pot and cover in the usual way.

Note: Additional flavouring, such as cinnamon, lemon zest or cloves can be added to the mashed apple, if desired.

MAKES 5lb OF MARMALADE



FREEZER JAMS



NO-COOK JAMS - taste delicious - just like fresh strawberries, raspberries or blackcurrants. **Certo** freezer jams require no cooking: the fruit is simply crushed with sugar, lemon juice and **Certo** - left to set and popped into the freezer.

Freezer jam will keep for a year in the freezer. To use, defrost and store for not more than 3 weeks in the refrigerator.

STRAWBERRY

1¼ lb (600g) fresh Strawberries
2 lb (900g) Caster Sugar
3 tbps (50ml) Lemon Juice
½ bottle **Certo**

1. Crush the strawberries in a large bowl with a wooden spoon.
2. Stir in the sugar and allow to stand in a warm kitchen for about 1 hour, stirring occasionally until the sugar has dissolved.
3. Add **Certo** and stir well.
4. Add the lemon juice and continue to stir for 2 minutes.
5. Ladle into small containers, cover securely. Leave to stand in a warm place for 48 hours and then freeze.

MAKES 3lb OF JAM

KIWI

1¼ lb (550g) Kiwi fruit
2 lb (900g) Sugar (preferably caster)
½ bottle **Certo**
2 tbps (30ml) lemon juice

1. Peel the fruit thinly and remove the hard piece at the stalk end.
2. Crush the fruit thoroughly and mix with the sugar.
3. Leave in a warm kitchen for 1 hour, stirring from time to time.
4. Add the **Certo** and mix thoroughly.
5. Add the lemon juice and stir for 2 minutes to mix thoroughly.
6. Transfer to suitable small freezer containers, leaving room for expansion.
7. Cover with freezer foil or cling film.
8. Leave to stand in a warm kitchen for 24 - 48 hours, then freeze.

MAKES 3lb of JAM

RASPBERRY / BLACKCURRANT

1¼ lb (600g) Raspberries or Blackcurrants
2 lb (900g) Caster Sugar
2 tbps (30ml) Lemon Juice
½ bottle **Certo**

1. Crush the raspberries: if using blackcurrants, place in a liquidiser on pulse setting and use short bursts to break up the skins. Put in a bowl with the sugar and stir thoroughly.
2. Allow to stand in a warm kitchen for about 1 hour, stirring occasionally until the sugar has dissolved.
3. Add the **Certo** and stir for 2 minutes.
4. Add the lemon juice and continue to stir for 2 minutes.
5. Ladle into small containers, cover securely. Leave to stand in a warm place for 48 hours and then freeze.

MAKES 3lb OF JAM

TRADITIONAL JAMS



APPLE & GINGER

3 lb (1.4kg) Cooking Apples
3 lb (1.4kg) Sugar
1½ Pints (850ml) Water
1 oz (30g) Bruised Root
Ginger in a Muslin Bag
2 oz (55g) Chopped
Crystallised Ginger
½ Bottle **Certo**

1. Peel and core the apples, put the peel and cores in a saucepan with the water, bring to the boil and boil for 10 minutes, crush and strain.
2. Slice the apples, place in a large saucepan with the strained juice, dangle the ginger and simmer gently until the apples are tender.
3. Add the sugar to the cooked apples and heat slowly, stirring occasionally until the sugar has dissolved.
4. Add the crystallised ginger, bring to a full rolling boil and boil rapidly for 2 minutes.
5. Remove from the heat, take out the muslin bag and stir in the **Certo**.
6. Stir and skim alternately for eight minutes to cool and prevent floating fruit.
7. Pot and cover in the usual way.

MAKES 5lb OF JAM

APRICOT JAM

2 lb (900g) Apricots
(ripe)
3 lb (1.4kg) Sugar
½ Bottle **Certo**

1. Stone and cut the apricots into small pieces, and crush thoroughly. Do not peel.
2. Put the fruit in a pan with the sugar, heat gently stirring occasionally until the sugar has dissolved.
3. Bring quickly to a full rolling boil and boil rapidly for 1 minute, stirring occasionally.
4. Remove from the heat and stir in the **Certo**.
5. Skim, pot and cover in the usual way.

MAKES 5lb OF JAM



APPLE & BLACKBERRY JAM

2 lb (900g) prepared
Apples
5 lb (2.3kg) Sugar
1½ lb (700g)
Blackberries
Juice of 1 Lemon
1 Bottle **Certo**

1. Core and peel the apples, cut into small pieces and put into large saucepan with ¼ pint (140ml) of water.
2. Bring to the boil and simmer for 15 minutes.
3. Crush blackberries thoroughly and put into another pan with 4 tbsps (60ml) of water.
4. Simmer for 10-15 minutes.
5. Place in jelly cloth and allow the juice to drain. Measure and add water, if necessary, to make 1 pint (570ml).
6. Add to apple pulp with sugar and lemon juice.
7. Heat slowly until the sugar has dissolved, stirring continually.
8. Bring to a full rolling boil and boil for 2 minutes.
9. Remove from the heat and stir in the **Certo**.
10. Skim, pot and cover in the usual way.

MAKES 7-8lb OF JAM

TRADITIONAL JAMS

BLACK GRAPE AND PORT WINE PRESERVE

4 lb (1.8kg) Black Grapes
4½ lb (2.1kg) Sugar
¼ Pint (140ml) Water
Juice of 1 Lemon
3 tbsp (950ml) Port Wine
1 Bottle **Certo**

1. Using only fully ripe grapes, wash the fruit and remove the pips.
2. Place in a pan with the water and simmer until tender (about 15 minutes).
3. Add the lemon juice and sugar.
4. Bring to a full rolling boil and boil rapidly for 5 minutes.
5. Remove from the heat and skim, if necessary. Add the **Certo** and Port Wine.
6. Allow to cool slightly to prevent the fruit from floating.
7. Pot and cover in the usual way.

MAKES 7lb OF JAM



BLACKBERRY JAM

2 lb (900g) Berries
3 lb (1.4kg) Sugar
½ Bottle **Certo**

1. Use only fully ripe fruit.
2. Crush thoroughly.
3. Place the prepared fruit and the sugar in a large saucepan, mix well and heat gently until the sugar has dissolved.
4. Bring to a full rolling boil and boil over the hottest heat.
5. Stir constantly before and while boiling.
6. Boil hard for 2 minutes.
7. Remove from the heat and stir in the **Certo**.
8. Skim and stir by turns for just 5 minutes.
9. Cool slightly to prevent fruit from floating.
10. Pot and cover in the usual way.

MAKES 5lb OF JAM

BLACKCURRANT JAM

2 lb (900g) Blackcurrants
3¼ lb (1.5kg) Sugar
½ Pint (290ml) Water
½ Bottle **Certo**

1. Top, tail and wash the fruit.
2. Crush well, and put the fruit into a large saucepan with the water, bring to the boil and simmer, covered, for 15 minutes or until the skins are soft.
3. Add the sugar, stir well and heat gently until the sugar has dissolved.
4. Bring to a full rolling boil and boil rapidly for 1 minute, stirring occasionally.
5. Remove from the heat and stir in the **Certo** - skim if necessary.
6. Pot and cover in the usual way.

MAKES 5lb OF JAM



CANNED APRICOT & PINEAPPLE JAM

2 x 15 oz cans Apricot Halves
3 lb (1.4kg) Sugar
2 x 16 oz Pineapple Rings
Juice of 1 Lemon
1 Bottle **Certo**

1. Drain the fruit, chop the pineapple rings and apricots finely.
2. Put the fruit into a pan, add the sugar and lemon juice.
3. Heat slowly until all the sugar has dissolved, stirring constantly.
4. Bring to a full rolling boil and boil hard for 2 minutes.
5. Remove from the heat and stir in the **Certo**.
6. Skim the jam, then stir. Allow to cool slightly.
7. Pour quickly into clean jars, seal and cover in the usual way.

MAKES 5lb OF JAM



CHERRY JAM

2.5 lbs (1.15kg) Stoned Cherries
3lb (1.4kg) Sugar
1/4 Pint (150ml) Water
3 level tbsps Lemon juice
1 Bottle **Certo**

1. Simmer the cherries in the water and lemon juice in covered pan for 15 minutes. Transfer to a really large pan before adding the sugar.
2. Add the sugar and heat gently, stirring occasionally until the sugar has dissolved.
3. Bring to a full rolling boil and boil rapidly for 1 – 2 minutes.
4. Stir in the **Certo** and continue boiling for 1 minute.
5. Remove from the heat, skim if necessary, cool slightly, pot and cover in the usual way.

MAKES 5lb OF JAM

DAMSON JAM

2½ lb (1.15kg) Fruit
3¾ lb (1.5kg) Sugar
Juice of 1 Lemon
½ Pint (290ml) Water
½ Bottle **Certo**

1. Wash the fruit and put in a pan with the water.
2. Stir until the mixture boils.
3. Cover and simmer for 15 minutes.
4. Add the sugar and lemon juice, mix well.
5. Bring to a full rolling boil over the hottest heat.
6. Add a small piece of butter.
7. Stir constantly before and while boiling.
8. Boil hard for 1 minute.
9. Remove from the heat, stir in the **Certo**.
10. Skim to remove scum and any stones.
11. Pour quickly and cover.

MAKES 5lb OF JAM



TRADITIONAL JAMS

FRESH FIG JAM

2 lb (900g) Ripe Figs
3.5 lb (1.5 kg) of Sugar
Juice of 2 Lemons
1 Bottle of **Certo**

1. Use only fully ripe fruit. Remove stem ends of figs and crush thoroughly.
2. Place in a large preserving pan the juice of 2 lemons the 2 lbs of figs and 3 ½ lbs sugar.
3. Mix well and heat slowly until the sugar has dissolved.
4. Bring to a full rolling boil, stirring constantly.
5. Boil hard for 1 minute, then remove from the heat and stir in the **Certo**.
6. Skim, pot and cover in the usual way.

MAKES 5lb OF JAM



GINGER PRESERVE

1 lb (450g) Root Ginger
3 lb (1.4kg) Sugar
6 tbs (90ml) Lemon juice
1 Bottle **Certo**

1. Peel the ginger and cut into ¼" (6mm) dice
2. Cover with cold water, bring to the boil, simmer for 5 minutes then drain.
3. Cover with fresh cold water, bring to the boil, simmer for 5 – 10 minutes. Drain well.
4. Transfer to a really large pan, add sugar and 14 fl.oz (400ml) water and the lemon juice. Heat to the boil with stirring, simmer for 5 minutes, and leave to cool for several hours, or overnight.
5. Add a small knob of butter to prevent foaming, bring to a full rolling boil and boil as fast as possible for 2 minutes. Remove from the heat.
6. Stir in the **Certo**. Allow to cool with occasional stirring for 5 – 10 minutes until on the point of setting.
7. Pour into warm jars, and cover in the usual way.

MAKES 5lb OF JAM



GOOSEBERRY JAM

2 lb (900g) Gooseberries
3½ lb (1.5kg) Sugar
¼ Pint (140ml) Water
½ Bottle **Certo**

1. Top, tail and wash the gooseberries. Put the gooseberries in a pan with the water, bring to the boil and simmer, covered for 15 minutes or until the skins are soft, stirring occasionally.
2. Add the sugar and heat slowly until the sugar has dissolved, stirring occasionally.
3. Bring quickly to a full rolling boil and boil rapidly for 2 minutes, stirring occasionally.
4. Remove from the heat and stir in **Certo** - skim if necessary.
5. Allow to cool slightly, pot and cover in the usual way.

MAKES 5lb OF JAM

KIWI JAM

2lb (900g) Kiwi Fruit
3½ lb (1.5kg) Sugar
½ bottle **Certo**

1. Peel the fruit thinly, removing the hard piece at the stalk end.
2. Crush the fruit thoroughly and mix with the sugar.
3. Transfer to a large pan, and heat gently until all the sugar is dissolved.
4. Heat rapidly to the boil and boil (a full rolling boil) for 2 minutes.
5. Remove from the heat and stir in the **Certo**, mixing well.
6. Allow to cool for 2 to 3 minutes, and pot up in the usual way.

MAKES 5lb JAM



TRADITIONAL JAMS

MARROW & GINGER JAM

1 Marrow (approx. 3 lb (1.4kg))
3¼ lb (1.5kg) Sugar
4 tbsp (60ml) Water
Juice of 1 Lemon
2 oz (50g) Bruised Root Ginger
4 oz (110g) chopped Crystallised Ginger
1 Bottle **Certo**

1. Peel the marrow discarding the skin and seeds, cut up finely.
2. Place the marrow in a pan with the water and simmer, covered, for 20 minutes.
3. Root ginger should be tied in a muslin bag and placed in a pan together with sugar, cooked marrow, chopped crystallised ginger and lemon juice; mix well and heat gently, stirring occasionally, until the sugar has dissolved.
4. Bring to a full rolling boil and boil for 2 minutes.
5. Remove from the heat, take out the muslin bag and stir in the **Certo**.
6. Allow to cool to prevent the fruit from floating. Pot and cover in the usual way.

MAKES 5lb OF JAM

MIXED FRUIT JAM

½ lb (225g) Dried Peaches
4 lb (1.7kg) Sugar
½ Pint (285ml) Water
½ lb (225g) Pears
1½ lb (700g) Apples
¼ Pint (75ml) Water
½ Bottle **Certo**

1. Soak the dried peaches in water for at least 4 hours.
2. Peel and core apples and pears and cut into slices. Put in a pan with the peaches and the water.
3. Cover and simmer gently until tender (approx. 15 minutes).
4. Add sugar, stir until dissolved.
5. Bring to a full rolling boil and boil hard for 2 minutes.
6. Remove from the heat and stir in the **Certo**.
7. Skim if necessary. Pot and cover in the usual way.

MAKES 6lb OF JAM

PEACH JAM

2¼ lb (1kg) Peaches
3¼ lb (1.5kg) Sugar
1 Bottle **Certo**

1. Peel and stone the peaches, chop the flesh.
2. If the fruit lacks flavour or tartness, add the juice of 1 lemon.
3. Put the sugar and the prepared fruit into a large saucepan and heat gently until the sugar has dissolved.
4. Bring to a full rolling boil and boil hard for 1 minute.
5. Remove from the heat and stir in the **Certo**.
6. Skim, pot and cover in the usual way.

MAKES 5lb OF JAM



PEAR & GINGER JAM

3 lb (1.4kg) Prepared and diced cooking Pears
 3¼ lb (1.5kg) Sugar
 ½ pint (150ml) Water
 Juice of 2 Lemons
 Grated rind of 1 Lemon
 1 level tsp (17ml) Ginger
 2 oz (50g) Crystallised Ginger (cut into dice)
 1 Bottle **Certo**

1. Cook pears in water until tender.
2. Add sugar, lemon juice, rind and ginger, stir over gentle heat until sugar has dissolved.
3. Bring to the boil and boil rapidly for 2 minutes.
4. Remove from the heat and stir in the **Certo**.
5. Boil for 1 more minute.
6. Allow to cool for 10-15 minutes.
7. Pot and cover in the usual way.

MAKES 5lb OF JAM



PINEAPPLE JAM

1 ½lb (0.7kg) prepared pineapple
 3 lb (1.4kg) Sugar
 1 pint water (300 ml)
 1 Lemon
 1 Bottle **Certo**

1. Prepare the fruit, crush thoroughly and put into a large pan.
2. Add the water, heat slowly and cook until tender – about 30 minutes.
3. Add the sugar and juice of 1 lemon, mix well and heat slowly until the sugar has dissolved, stirring occasionally.
4. Bring to a full rolling boil and boil rapidly for 2 minutes.
5. Remove from the heat, add the **Certo**, and leave to cool for 20 minutes to prevent floating fruit.
6. Skim, pot and cover in the usual way.

MAKES 4lb OF JAM

TRADITIONAL JAMS

PLUM JAM

5 lb (2.3kg) Plums
6½ lb (3kg) Sugar
½ Pint (150ml) Water
½ Bottle **Certo**

1. Wash plums, cut into pieces, removing as many of the stones as desired.
2. Put the fruit and water into a large pan.
3. Bring to the boil, stirring constantly.
4. Cover and simmer for 15 minutes.
5. Add sugar, heat slowly until the sugar has dissolved, stirring continually, then bring to a full rolling boil.
6. Boil hard for 2 minutes, stirring occasionally, then remove from the heat and stir in the **Certo**.
7. Skim, if necessary, pot and cover in the usual way.

MAKES 10lb OF JAM

PLUM JAM

SUGAR FREE

2 lb (900g) Plums
3 fl.oz (90ml) Apple Juice Concentrate
½ Bottle **Certo**

1. Use only good quality plums, wash well.
2. Stone fruit and chop finely.
3. Place chopped fruit and apple juice in a pan and bring to the boil. Simmer for 10 minutes.
4. Return to a full rolling boil and boil hard for 10 minutes.
5. Add **Certo**, then pot immediately.
6. Store in a refrigerator and once opened consume within 2 weeks.

MAKES 2lb OF JAM

N.B. Mould may grow if product is made or stored incorrectly - discard if this occurs.





QUINCE JAM

3 lbs (1.4kg) Quinces
3 lbs (1.4kg) Sugar
1 Lemon
½ bottle **Certo**

1. Peel and core the quinces (use fully ripe fruit). Chop up as finely as possible.
2. Add ½ pint (240ml) of water and the juice of 1 lemon.
3. Bring to a boil and cover and simmer for 15 minutes.
4. Measure the sugar and 2 ½ lbs (1.1kg) prepared fruit into a large preserving pan and mix well. Heat slowly until the sugar has dissolved.
5. Bring to a full rolling boil. Stir constantly, before and while boiling.
6. Boil hard for 1 minute.
7. Remove from the heat and stir in the **Certo**.
8. Skim, pot and cover in the usual way.

MAKES 4½lb OF JAM

RASPBERRY, LOGANBERRY OR TAYBERRY JAM

4 lbs (1.8kg) Fruit
5 ½ lbs (2.5kg) Sugar
1 Bottle **Certo**

1. Crush the berries and place in a pan with the sugar.
2. Heat gently, stirring occasionally until the sugar has dissolved.
3. Bring quickly to a full rolling boil and boil rapidly for 2 minutes, stirring occasionally.
4. Remove from the heat and stir in the **Certo**. Skim if necessary.
5. Allow to cool to prevent the fruit from floating. Pot and cover in the usual way.

MAKES 7lb OF JAM



TRADITIONAL JAMS



RASPBERRY JAM

4lb (1.8kg) Raspberries
5½ lb (2.5kg) Sugar
1 Bottle **Certo**

1. Crush the berries and place in a pan with the sugar.
2. Heat gently, stirring occasionally until the sugar has dissolved.
3. Bring quickly to a full rolling boil and boil rapidly for 2 minutes, stirring occasionally.
4. Remove from the heat and stir in the **Certo**. Skim if necessary.
5. Allow to cool to prevent the fruit from floating. Pot and cover in the usual way.

MAKES 8lb OF JAM

RHUBARB AND GINGER JAM

3 lb (1.4kg) prepared Rhubarb
3 lb (1.4kg) Sugar
¼ Pint (150ml) Water
1 oz (30g) Bruised Root Ginger
1 Bottle **Certo**

1. Finely slice the rhubarb but do not peel.
2. Measure the sugar into a large saucepan and add 3 lbs (1.4kg) prepared rhubarb and the water.
3. Add 1 oz bruised root ginger tied in a muslin bag.
4. Mix well and bring quickly to a full rolling boil.
5. Boil hard for 3 minutes. Remove from the heat and stir in the **Certo**.
6. Remove the root ginger in the muslin bag.
7. Skim, pot and cover.

MAKES 5lb OF JAM





STRAWBERRY JAM

2¼ lb (1kg) Strawberries
3 lb (1.4kg) Sugar
3 tbsp Lemon Juice
½ Bottle **Certo**

1. Prepare the fruit, crush thoroughly and put into a pan with the sugar and lemon juice.
2. Heat slowly, until the sugar has dissolved, stirring occasionally. Add a small knob of butter or margarine.
3. Bring to a full rolling boil and boil rapidly for 2 minutes.
4. Remove from the heat, add the **Certo**, and leave to cool for 20 minutes to prevent floating fruit.
5. Skim, pot and cover in the usual way.

MAKES 5lb OF JAM

STRAWBERRY JAM (WHOLE)

2¼ lb (1kg) small Strawberries
3lb (1.4g) Sugar
3 tbsp (50ml) Lemon Juice (1 Large Lemon)
½ Bottle **Certo**

1. Prepare the fruit and put into pan with the lemon juice and sugar, and stand for 1 hour, stirring occasionally.
2. Heat slowly, until the sugar has dissolved, stirring occasionally. Add a small knob of butter or margarine.
3. Bring to a full rolling boil and boil rapidly for 2 minutes.
4. Remove from the heat, add the **Certo**, and leave to cool for 20 minutes to prevent floating fruit.
5. Skim, pot and cover in the usual way.

MAKES 5lb OF JAM

TRADITIONAL JAMS

STRAWBERRY AND RHUBARB JAM

1 lb (450g) Rhubarb
1 lb (450g) Strawberries
3¼ lb (1.7kg) Sugar
¼ Pints (150ml) Water
1 level tsp Bicarbonate of Soda
½ Bottle **Certo**

1. Wash the rhubarb and cut up finely. Do not peel.
2. Crush the strawberries thoroughly.
3. Place the fruit into a saucepan with the water, bring to the boil, stirring continually. Simmer covered for 15 minutes.

4. Measure 2 pints (1130ml) of cooked fruit into a large saucepan making up the quantity with water if necessary.
5. Add the sugar, heat gently until the sugar has dissolved, stirring occasionally.
6. Bring to a full rolling boil and boil rapidly for 2 minutes.
7. Remove from the heat and stir in the **Certo**.
8. Stir and skim alternately for 5 minutes to cool and prevent floating fruit.
9. Pot and cover in the usual way.

MAKES 5lb OF JAM





The table below provides a guide to the pectin content of fruits commonly used in home jam making. If you're using fruits with low or moderate pectin content, **Certo** will help you achieve great jam.

HIGH	MODERATE	LOW
Apples (cooking)	Apples (dessert)	Blackberries (late)
Blackcurrants	Apricots	Figs
Damsons	Blackberries (early)	Cherries (sweet)
Gooseberries	Blueberries	Elderberries
Lemons/Limes	Cherries (sour)	Peaches
Seville Oranges	Loganberries	Pears
Plums (sour)	Plums (sweet)	Rhubarb
Redcurrants	Raspberries	Strawberries

... for making great jams

Over recent years the UK has seen a revival in jam making, as we've got back in touch with our heritage of preserving the bounties of summer and autumn. Whether you've been making jam for years or this is your first time, we hope you'll find our list of top tips a helpful aid to making great jam.

- Source by season. Fruit is never more flavoursome than when it's fresh, ripe and in season. Ensure your fruit is clean and dry.
- Recycle & reuse. Be economical and environmentally friendly by reusing jam jars. Just check they are undamaged and still have a good seal.
- Make sure all jars and equipment are really clean. In particular check lids which have been used for savoury products for any odours that could taint the jam.
- Simmer fruit gently. By cooking fruit gently, before adding sugar, the fruit will soften and release its pectin. Add water for fruits with tough skins.
- Sugar should be dissolved over a gentle heat to help hold the fruit together and avoid the formation of sugar crystals on the jam.
- Add a little butter or margarine. By adding approx 20g for each kg of fruit you will help minimise foaming and reduce waste when skimming.
- Rolling boil. Once the sugar is dissolved, bring the mixture to a true rolling boil (mass of bubbles/raised height in pan) and refrain from stirring.
- Stir in **Certo** and bring back to a rolling boil for a short time (as per recipe).
- Skim the top. After cooking, remove pan from heat and skim surface to remove any foam, using a slotted spoon.
- Test the set. Check your jam has reached setting point, by spreading a small amount on a cold saucer. It should 'wrinkle' to touch after a minute or so.
- Rest and settle. Jams and marmalades rich in fruit will benefit from standing for 5 minutes before potting, to allow fruit to sink from surface and distribute evenly.
- Pot it hot. Jams, jellies and preserves should all be 'hot-filled', into dry warm jars, at a temperature of 85°C or above. Take great care when doing this.
- Fill to full. Jars should be filled to within 3mm of the rim, to minimise the quantity of air in the jar, which can contain micro-organisms.
- Seal each pot as it is filled. Sealing the top of the pot quickly ensures less chance of degradation due to oxygen and airborne micro-organisms.
- Label and date. Avoid confusion and waste. Shelf life is typically 12 months. After this, flavour will deteriorate but provided there is no mould on the jam it will still be safe to eat.

...to be certain of success with Certo

Generations of jam makers have depended on **Certo** to help them make vibrant and flavoursome preserves, with confidence.

One of the key ingredients in achieving great jams, jellies and marmalades is pectin, nature's very own gelling agent that's found in the core and skin of fruit. By using **Certo**, you can be sure to achieve a good set, even with soft fruits naturally low in pectin. Even jam made from fruit with a high natural pectin content is improved by adding **Certo**, as it reduces the boiling time.

WHAT IS **CERTO**?

- **Certo** is a naturally sourced pectin, made from apples or citrus fruit.
- **Certo** is bottled in the UK

WHY USE **CERTO**?

- **Certo** helps achieve a good set when using fruit with low pectin content
- **Certo** reduces boiling time, helping maintain full fruit flavours and colours even when using fruit with high or moderate pectin levels
- **Certo** helps achieve the maximum quantity of jam from fruit

HOW TO USE **CERTO**

- **Certo** recipes are tried and tested, so why not start here!
- **Certo** should normally be added AFTER a full rolling boil, not before
- **Certo** should be stored in the fridge after opening

HOW TO RECTIFY UNSET JAM

IF YOU HAVE USED **CERTO** TO MAKE YOUR JAM

The jam will have enough pectin, but you may not have reached the critical sugar content to make the jam set. You need to reboil the jam. Do not be tempted to add more **Certo**. If the fruit was very ripe and lacking in acidity, it may help to add a tablespoon of lemon juice.

Put the jam into a large pan without adding any water. Heat to the boil, stirring to prevent burning, then boil as fast as possible for a couple of minutes. Stop boiling, and test a small sample on a cold plate. If still not setting, boil the jam for a further two minutes and check again. Once the jam is setting, pot it up again, and seal as usual.

IF YOU HAVE NOT USED **CERTO**

The jam may be short of enough pectin to give a good set. You can add **Certo** at the rate of ½ bottle for every 3lb / 1.5kg of sugar you have used in making the jam. Add lemon juice as above if the fruit was very ripe or low in acidity.

Put the jam into a large pan, and heat to the boil, stirring to avoid burning. Stir in the appropriate amount of **Certo**, and boil as fast as possible for 5 minutes. Test a small sample on a cold plate for setting. If not setting, boil again for 3 minutes and test again. Continue until you have a definite set, then pot up and seal as usual.

Certo

Trusted by generations of
jam makers since 1929

For further information and more recipes visit:
www.certo.co.uk

