

Classic Mirabelle Plum Jam Recipe

This recipe yields approximately **9 x 324 ml jars** of jam.

Yield: Approximately 3 liters

Preparation time: 15 minutes

Cooking time: 30–45 minutes

Shelf life: At least one year when sealed

Ingredients

- 2 kg Mirabelle plums (washed, de-stalked, pits removed)
- 1–1.2 kg granulated or preserving sugar (adjust to your preference)
- Juice of 1 lemon
- 200 ml water

Instructions

- **Prepare Jars and Plums:** Wash jars and lids in hot, soapy water or a dishwasher. To sterilize, fill them with boiling water, empty, and place on a baking tray in an oven preheated to 140°C (284°F) for 20 minutes. Place a few small saucers in the freezer for the setting test. Wash the plums, remove the stalks, and cut them in half to remove the stones.
- **Cook the Fruit:** Place the prepared plums and 200 ml of water in a large, heavy-bottomed preserving pan. Bring to a simmer over low heat and cook gently for about 12 minutes, or until the plums are soft. For a smoother jam, use an immersion blender to partially or fully puree the mixture at this point.
- **Add Sugar and Boil:** Add the sugar and lemon juice. Stir over low heat until the sugar is completely dissolved. Increase the heat and bring the mixture to a rolling boil. Boil for 15–20 minutes, stirring frequently to prevent sticking. Skim off any white foam that rises to the surface, or add a teaspoon of butter at the end to dissolve it.
- **Test for Setting Point:** Remove the pan from the heat and place a small spoonful of jam on one of the chilled saucers from the freezer. Wait about 30 seconds, then push the jam with your finger. If it wrinkles and holds its shape, it's ready. If it's still runny, return the pan to a boil for another 1–2 minutes and repeat the test.
- **Jar and Store:** Carefully ladle the hot jam into the sterilized jars, leaving about 1 cm (1/2 inch) of space at the top. Seal the jars immediately. For a vacuum seal, turn the jars upside down for 5 minutes, then flip them right-side up to cool completely. Store sealed jars in a cool, dark place for up to a year. Refrigerate after opening and consume within a few weeks.