



Pear and rosemary jam

CONFETTURA DI PERE E ROSMARINO

Makes 4 medium jars

Ingredients

2.8 lb/1.3 kg ripe pears (2.2

lb/1 kg prepared weight)

1 organic lemon

1½ cup/300 g sugar

a handful of rosemary
flowers

Peel the pears, remove the seeds, and cube them. Transfer them to a large, thick-bottomed pot.

Squeeze the lemon over the pears, then add the squeezed lemon to the pot. It will release pectin, which will help thicken the jam.

Cook over medium heat for 10 to 15 minutes, until all pears are soft and begin to collapse. You should be able to easily squash them against the pot with a wooden spoon. Puree the pears with an immersion blender, then add the sugar.

Transfer the mixture to a large saucepan, stir to dissolve the sugar, then return the pot to the stove and bring to a boil, then reduce the heat and simmer for about 20 minutes, until the jam reaches 221°F/105°C on an instant-read thermometer. The jam will still be very liquid, but it will thicken up once it cools.

If you do not have an instant-read thermometer, you can also check empirically whether the jam is ready or not with the plate test: Before you begin the jam, place a plate in the freezer. To test the jam, pour a drop of jam onto the chilled dish. If it thickens and does not slide when you tilt the saucer, the jam is ready to be poured into sterilized jars.

Just before pouring the jam into the jars, add the rosemary flowers and stir to evenly distribute them. Pour the hot jam into the sterilized jars and seal tightly.

Put the jars in a large pot and add water to cover them by a few inches. Bring the water to a boil, then reduce it to a simmer and set a timer for 20 minutes. When the timer goes off, remove the pan from the heat and let the jars cool completely in the water before removing them. You can store the preserves for up to a year in a dry, cool, and dark place.