

# Make your own Homecook® Preserve

## You will need:

- 5 x 454g (1lb) Clean, warm glass jam jars
- 1200g (2lb 10oz) Sugar
- 425 ml (14 fl oz) water
- 5 litre (10 pint) capacity saucepan
- Wooden Spoon; Waxed Disks; Cellophane.

## Method:

1. Empty the contents of this can, the water and the sugar into a saucepan.
2. Bring to the boil, stirring continuously.
3. Reduce the heat to prevent boiling over but continue to maintain a good rolling boil for a further 15 minutes.
4. You may wish to add a small knob of butter during boiling to disperse foam.
5. Test for setting: remove from heat, put half a teaspoon of conserve on a cold saucer and leave for two minutes in a cold place. Test by drawing a finger over the surface. If it wrinkles, setting point has been reached. If not, return saucepan to the boil for a few minutes and test again.
6. Allow to stand for 5-10 minutes and pour into pre-warmed jars.
7. Whilst hot, place a waxed disk (shiny side down) on the top of each jar and cover with cellophane when cold.
8. Store in a cool dark place.

Enjoy!

# Homecook Strawberry Make Your Own Preserve

NO ARTIFICIAL COLOURS,  
FLAVOURINGS OR PRESERVATIVES.

INGREDIENTS: Pureéd strawberries (97%),  
gelling agent (pectin), acidity regulator  
(citric acid).

## NUTRITIONAL INFORMATION:

Typical values per 100g:	as sold	as prepared
Energy	161kJ/ 38kcal	1086kJ/ 256kcal
Fat	0.3g	0.3g
of which saturates	0.0g	0.1g
Carbohydrate	8.2g	63.4g
of which sugars	6.1g	63.4g
Protein	0.7g	0.2g
Salt	0.1g	0.0g

Homecook, Platin, Drogheda, Co. Louth,  
Ireland. [www.homecook.ie](http://www.homecook.ie)

Produce of Spain.

For best before: see base of can.

825g e (1lb / 13 oz)

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