



## Plum Conserve

Making use of our magnificent Warwickshire Drooper plums you may wish to try this sublime Conserve – a golden orange colour and exquisitely sweet tasting treat that will keep forever (if you can stop everyone eating it).

450g/1lb ripe Warwickshire Drooper plums (stoned)

450g/ 1lb sugar

2 tablespoons lemon juice

Halve the fruit, remove the stones then add the sugar and lemon juice. Allow to stand for no more than 15 minutes. Stir once or twice to fully coat the fruit.

Heat gently, stirring all the time, until the sugar dissolves, then raise the heat a little and cook steadily until the setting point is reached.

Allow to cool slightly, stir to distribute the whole pieces of fruit then spoon into hot, sterilised jars and seal down.