

# Gingerine (marrow) & Ginger Jam

*Cooking time: 2 hours*

- 4 kg of peeled and chopped marrow
- 90g of crystallized ginger (chopped very finely)
- 1800 g white sugar
- 1 vanilla pod - split open

Peel off the outer green skin of the gingerine (or marrow, if you can't find one) and chop into small pieces. It won't really shrink much in cooking, so the size you chop it to, is pretty much the size you'll find in your jam at the end.

Put it in a large 5 litre preserving pan. You can add 2 tablespoons of the lemon juice, if you fancy.

Dice the crystallized ginger into very small pieces & add it to the pot.

Then add your sugar & the split vanilla pod.

Bring to the boil, and cook on a medium heat, stirring often, until the pieces are turning translucent and soft but not mushy. I prefer slightly runnier than slightly too sticky.

Either way, don't let it burn! Towards to the end of cooking time, you must watch it like a hawk, as it will start to catch incredibly quickly.

Decant it into warmed jars, screw the lids on tightly, invert them & allow to cool.

Once cooled, turn them the right way up, and as the jam sinks to the bottom, you'll create your vacuum.

Open, eat & enjoy!

Bon Appétit!

Richard

La Belle Demeure, Dordogne