

Blackberry, Passionfruit & Ginger Pastilles

400g blackberries
3 passionfruit
3/4 teaspoon ground ginger
juice of 1/4 lemon
approx. 300–400g preserving sugar
with added pectin
caster sugar, to serve

Lightly oil a 17cm square baking tin and line with non-stick baking parchment.

Tip the blackberries and scooped out passionfruit pulp, into a solid-bottomed shallow pan. Add the lemon juice, cover the pan and cook over a medium heat until the blackberries have softened and cooked down to a pulp.

Remove from the heat and push the fruit through a fine nylon sieve into a bowl.

Weigh the puree and add an equal amount of preserving sugar and put the mix into a clean pan, along with the ground ginger.

Stir over a low heat, until the sugar has dissolved. Continue to cook for about 20-30 minutes, stirring frequently with a wooden spoon, until the purée has reduced and thickened considerably to the consistency of jam and reached setting point. Check for this by dropping a blob of the jam into a bowl of ice cold water. The ball will cool immediately. It should feel like a soft ball, but not squishy (underdone) or hard (overdone), with a bit of resistance. A thermometer reading between 100-103 deg C is about right.

Use a rubber spatula to scoop the purée into the prepared tin and leave to set for at least 6 hours or overnight. Cut into your preferred shape and roll in caster sugar.

Store in an airtight container for a week.

