

## Pumpkin Jam

500 g pumpkin  
30 g fresh ginger  
500 g light brown sugar  
Juice of 1 lemon  
Juice of 1 orange  
1 cinnamon stick

### Method

Peel and slice the pumpkin and remove all seeds and stringy bits.

Cut into dice.

Boil for 10 minutes until soft in boiling water

Then strain all the water off and allow it to cool.

Next mix with the other ingredients to allow the flavours to mix. Ideally leave overnight in a fridge covered in cling film.

Using a thick bottomed pan cook all the ingredients together and until the jam is thick and rich, once this consistency has been reached allow the jam to cool.

Place the jam in clean and sterilised jars.

Seal with a tight lid.

Ideally leave this for 1-2 months before use.