

PEAR & CHOCOLATE SPREAD

Preparation time: 20 minutes

Chilling time: overnight

Cooking time: 40 minutes-1 hour

Use: heavy-based saucepan, 2-3 x 340g (12oz) preserving jars, wax paper circles

Makes: 840g (1³/₄lb)

1.3kg (3lb) William pears, ripe but firm

750g (1³/₄lb) granulated sugar

juice of 1 large orange

juice of 1 lemon

250g (9oz) dark chocolate,
minimum 60% cocoa solids, chopped

Peel the pears, cut them into quarters and remove the cores. In a large heavy-based saucepan mix the sugar with the orange and lemon juices, add the pears and mix together carefully.

Heat gently until the mixture begins to simmer and then remove from the heat and pour into a bowl. Add the chopped chocolate and mix until the chocolate has

melted. Cover the bowl with greaseproof paper, allow to cool, and then place in the fridge or leave in a cool place overnight.

Pour the mixture back into a heavy-based saucepan, bring to the boil and leave to bubble for about 40 minutes to 1 hour or until the mixture reaches 105°C/220°F on a sugar thermometer. (If you do not have one, test by dropping a little on to a cold plate. If it becomes thick and gelatinous it is ready.)

While the spread is bubbling wash the preserving jars, their lids and seals in warm soapy water, rinsing thoroughly. Sterilise your jars by immersing them fully in boiling water for 10 minutes. You can also sterilise the jars by washing them in the dishwasher.

Spoon the pear and chocolate spread into the jars to within 1cm (1/2 in) of the rim. Cover with a circle of wax paper and then immediately put the top on.



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