

# Pigface Jam



## Method:

1. Collect and peel 2 cups of pig face fruit pulp. The red fleshy skin peels away from the inside ball of pulp quite easily.
2. Place it in a saucepan with 1 cup of sugar and 3 cups of water.
3. Cut a lemon in half, squeeze it a bit and throw it in, peel and all.
4. Bring to a boil while sterilising a jar or two.
5. Simmer and test the jam until it has thickened to a suitable jammy consistency - ours became really stretchy which is quite unlike any jam I've ever seen before!
6. Strain the jam if you like (we didn't).
7. Pour or ladle it into jars.

The jam is an interesting dark colour, but the flavour is amazing! Pigface fruit taste sweet and salty, with hints of strawberry and guava. The jam is all of that but sweeter... Delicious on sourdough with a little butter.