



FIG AND GINGER JAM TM 31



3 jar(s)



easy

ACCESSORIES YOU NEED:

Simmering basket

Ingredients

- 1000 g ripe figs
300 g raw sugar
20 g lemon juice
2 tsp ginger paste or fresh
grated ginger

Preparation

Cut off stems and halve figs. Place into TM bowl. Add sugar, ginger and lemon juice.

Cook 30 min 100deg sp 2. For a chunky jam use **"Counter-clockwise operation"** Make sure MC is in place for this step or your jam will be too thick.

Cook further 15 min Varoma sp 2 with MC removed and TM basket on top. Pour into sterile jars.



This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd. Vorwerk Thermomix ® and The Mix Australia Pty Ltd and The Mix New Zealand Ltd assume no liability, particularly in terms of ingredient quantities used and success of the recipes. Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: [jmareet](#) **Source:** <http://www.recipecommunity.com.au>