



Total: 1h 25min
Preparation: 15min



2 jar(s)



easy

ACCESSORIES YOU

NEED:

Simmering basket

Ingredients

•
Approx 30 large or 40 small
Rosella Flowers
water
1 Apple
juice of 1 lemon
raw sugar

Preparation

Separate the red calyx petals from the seedpod.

Wash both seedpods and petals separately.

Place the seedpods into the thermomix bowl and just cover the seedpods with water, approximately 1 cup.

Cook seedpods  **"Counter-clockwise operation"** for 10-20mins, 100 degrees, Sp2.

Seedpods are cooked once they have become soft and opaque.

Cooking the seedpods releases the pectin which is necessary for the setting of the jam.

Strain the seedpods through the simmering basket, keeping the liquid and discarding the seedpods.

Return the liquid to the thermomix bowl.

Add the red calyx petals to the liquid.

Peel, core and cut the apple and add to the bowl.

Add the lemon juice.

Cook for 20mins, 100 degrees, Sp2

The red calyx petals should be very soft, cooking may be extended at this stage if the petals are not ready.

Measure out the pulp in the bowl.

Add 1 cup of sugar for every cup of pulp.

Cook for 20mins, 100 degrees, Sp2 ensuring all sugar has dissolved.

Cook for 10mins, Varoma temp, Sp1.

Place your simmering basket upside down on the mixing bowl lid in place of the MC to allow the liquid to evaporate and to catch any splatter.

Test whether your Jam will set by chilling a saucer in the freezer.

Remove from freezer and place a tsp of jam on the saucer.

Wait till cooled, test for setting consistency.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

Risk of scalding by spraying of hot liquids: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix® instruction manual at all times.

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