

## Dilmah Rose & French Vanilla Tea-infused Strawberry Jam



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Peter Kuruvita

- Sub Category Name
- Food
- Sweets

### Used Teas



t-Series Rose With French Vanilla

### Ingredients

#### Dilmah Rose & French Vanilla Tea-infused Strawberry Jam

- 12 tea bags Dilmah t-series Rose & French Vanilla tea or 6 tbsp loose leaf tea
- 250 ml hot boiling water
- 800g fresh Strawberries washed and hulled, sliced (into  $\frac{1}{4}$ " pieces)
- 200 g granulated cane sugar
- 30 ml lemon juice
- $\frac{1}{4}$  teaspoon Rose essence

### Methods and Directions

#### Dilmah Rose & French Vanilla Tea-infused Strawberry Jam

1. Steep the tea bags/leaves in hot water. Set aside for 5 minutes. Discard the tea bags/strain out the tea leaves.
2. Add the sliced Strawberries to a bowl.
3. Pour the hot tea over the strawberries.
4. Add the sugar to the strawberries and tea. Use a spatula mix the strawberries with the tea and sugar.
5. Let it sit for about 10 minutes.
6. Transfer the strawberries, sugar and tea mixture to a saucepan.
7. Add in lemon juice and zest - Bring the mixture to a boil (be careful, it will splatter) and cook. stirring constantly until thickened (about 15-20 minutes).
8. Check the temperature of the jam using an instant-read thermometer (while the jam is at a rolling boil). It should reach 104C (if at sea-level).
9. Remove the jam from heat. Stir in Rose Essence.
10. Transfer the Rose & French Vanilla tea-infused Strawberry jam into 2 clean, sterilized 250ml glass jars (or a 500ml jar).
11. Let cool before storing the jam in the fridge. Enjoy within 1 week, unless bottling.