Award Winning Premium Preserves Are Perfect For Christmas - And 30% Off In Waitrose This December

Thursday 28 November, 2013

Fig, Plum, Rhubarb, Greengage, Quine, Apple, Pear, Ginger.... Mammy Jamia's is a collection of award winning premium fruit preserves all made in the Garden of England.

Based on a family recipe, two of these delightful preserves won a Gold star in this year's prestigious Great Taste Awards.

The preserves are stocked in Waitrose, Ocado, Tesco and Booths and cost £2.39 for a 340g jar. But throughout December they will be for sale for the special price of £1.67.

Judges in the Great Taste Awards said of Mammy Jamia's Fig Preserve: "This Fig Preserve has a very nice colour and alluring aroma. It's a simple preserve that starts gently and creeps up on you."

They described Mammy Jammia's Plum Preserve as "a shiny and appetising preserve with a judicious set that cuts well. The plum develops slowly on the palate but provides a lingering finish."

http://www.mammyjamias.co.uk

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Recipe for Mammy Jamia's Plum Jam Shortbread Sandwiches

For the shortbread: 125g butter, 55g caster sugar, 180g plain flour, Caster sugar, to sprinkle
For the filling: A jar of Mammy Jamia's Plum Preserve, 175g icing sugar, 75g unsealed butter, few drops of vanilla extract

Method: Cream the butter and sugar together until pale and soft. Sift in the flour and salt into the creamed mixture and stir in using a wooden spoon until the mixture is like breadcrumbs.

Gather the dough together with your hands and knead until it forms a ball. Wrap the ball in cling film and chill in the fridge until firm

Remove the cling film and roll out until it's about 5mm in thickness and then cut into 20 equal squares. Bake the shortbread in the oven at 190c for about 15-20 minutes, or until they are a light golden brown While the shortbread is in the oven make up the butter icing by creaming together the butter and icing sugar and then add a few drops of vanilla extract.

Once the shortbread is cooled add a spoonful of plum jam onto 10 and spread the other 10 with butter icing and then sandwich each together.

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