



~ **JOANNA'S JAMS** ~
RECIPE BOOK

STARTER

Charcuterie Board

1. Start with your favourite board to fill with the snacks. Make sure you pick one that you can fill up completely. Use a large board for more food and a small one for a more personal-sized snack board.
2. Plan for about 3 ounces of cheese per person. A variety of cheeses (3 or more) is recommended depending on how many people you're serving. Try cow cheese, goat cheese, sheep cheese, hard, aged, soft, you name it. You can even use vegan cheese! (Read on for a list of pairing recommendations)
3. Add the meats: Cured meats, pâtés, and sausages are great for charcuterie boards. Again, try to pick a variety and ones that are easy to eat on-the-go. Roll up any larger ones so they are easier to pick up.
4. Fill in with crackers and breads: It's ideal to use an assortment of crackers and small bread slices, so there's something for everyone, including gluten-free if necessary.
5. Add some nuts: Candied or regular nuts are a great addition. Place them in small bowls to set around the board or just scatter them around to fill in any gaps.
6. Finish with something sweet: Add your Joanna's jams. Place into small bowls with a spreading knife for easy serving.



Notes on ideal Jam & Cheese pairings:

- ✓ Fig: Soft - Camembert, Brie, Goat's
- ✓ Pear: Mature and Marbled – Pecorino, Parmeggiano, Gorgonzola, Roquefort
- ✓ Berries: Savoury – Emmental, Grana Padano, Gruyere, Manchego.
- ✓ Cherry: Soft and Fresh - Buffalo Muzzarela
- ✓ Marmalade: Fresh - Ricotta , Feta, burrata
- ✓ Apple / Apple and Rhubarb – Fresh and Mature Muzzarella, English Cheddar, Grana Padano.
- ✓ Apricot: Spice and marbled Cheese - Pecorino, Gorgonzola blue Cheese
- ✓ Quince, Feijoa: pairs with cured meat as well with the creaminess of cheese on your Charcuterie board.

STARTER

Canape de Smoked Salmon with Fiery Relish (MAKES 10)

10 Crackers or Toast
50g Smoked Salmon
5 Cherry Tomatoes, halved
2 tbsp Fiery Relish

Method:

1. Prepare the canape by laying smoked salmon and cherry tomato halves on crackers.
2. Spoon a little relish on top and serve!

STARTER

Flat Iron Canape with Apple & Rhubarb

Ingredients

- 4 garlic cloves
- 1 shallot
- 2-3 serrano chiles
- 1 1/2 tablespoons brown sugar
- 4 tablespoons lime juice
- 1 tablespoon fish sauce
- 1 tablespoon sesame oil
- 1 teaspoon salt
- 3 tablespoons of Apple and Rhubarb Jam
- 1 flat iron steak (1 1/4-1 1/2 pound), silver skin removed.
- Toasted baguette rounds

Directions

1. Cut the smashed lemongrass into inch-long pieces and put them into a blender with garlic, shallot, chiles, brown sugar, lime juice, fish sauce, sesame oil, and salt. Puree until smooth.
2. Massage the remaining marinade onto the flat iron steak and let sit for 1-3 hours.
3. Preheat the broiler for at least 30 minutes.
4. Place the flat iron steak on a foil-lined sheet pan and set it under the broiler for 7 minutes. Flip and broil for another 7 minutes until the meat is between 110-115 degrees.
5. Let meat rest for 10 minutes.
6. Slice thinly against the grain of the meat, place on toasted baguette rounds, and then spoon the Apple and Rhubarb Jam on it. Sprinkle with sliced lemongrass for garnish.



SWEET

Classic Jam Cake

Ingredients

2½ cups all-purpose flour
1¼ cups granulated sugar
1½ teaspoons baking powder
1 teaspoon kosher salt
1 teaspoon grated fresh nutmeg
¾ cup whole milk
½ cup plus 2 tablespoons unsalted butter
2 large eggs
½ teaspoon vanilla bean paste
¾ cup of Joanna's Raspberry Jam (or your flavour of choice) ½ cup granulated sugar
2 teaspoons ground cinnamon
1 teaspoon salt
¼ cup unsalted butter

Directions

1. Preheat oven to 350°F. Spray an 8-inch round cake pan with baking spray with flour, and line pan with parchment paper.
2. In a medium bowl, whisk together flour, sugar, baking powder, salt, and nutmeg. In a large bowl, whisk together milk, melted butter, eggs, and vanilla bean paste. Add milk mixture to flour mixture, stirring just until combined. Pour half of batter into prepared pan. Spoon remaining batter into a large piping bag. Pipe a ring of batter around the inside edge of the pan. Spoon Joanna's Jam into the centre of the ring, and pipe the remaining batter on top of the jam. Smooth with an offset spatula.
3. Bake until a wooden pick inserted in the centre comes out clean, 55 minutes to 1 hour, covering with foil during last 30 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes.
4. In a small bowl, stir together sugar, cinnamon, and salt. Run an offset spatula around edge of pan to loosen cake before turning out. Turn cake back over (so dome is on top). Brush top and sides of cake with melted butter. Sprinkle top with sugar mixture, and press into sides of cake.
5. Allow to dry and serve once cooled. Enjoy!



SWEET

Traditional Italian Crostata

Needed

Non-stick, removable base tart mold

Ingredients

2 cups of finely milled flour, plus more for working surface ('00' flour preferred)

½ cup granulated sugar

1 stick of chilled unsalted butter

1 whole medium egg at room temperature

1 medium egg yolk at room temperature

⅙ teaspoon of fine salt

½ teaspoon of baking powder

grated zest of half a lemon

280-300 g (about 1 cup) of Joanna's Apricot Jam

Directions

1. Pile the flour on a pastry board then make a well in the centre. Add the eggs, sugar, baking powder, salt and lemon zest at room temperature.
2. Chop and add the cold butter in small pieces. Combine it quickly with your hands. Mix the ingredients quickly so as not to overheat the dough, until the mixture is compact and elastic. Form a loaf and wrap it in cling film. Allow to chill for at least 1 hour in the fridge.
3. Take the dough from the fridge and cut off about ⅓ to return to the fridge. Roll out the remaining 2/3 with a rolling pin until it reaches a thickness of about ½ cm (1/4 inch). Try to use a cold work surface, such as marble.
4. Gently press the pastry in a tart mold, lined with baking paper. Take the remaining dough from the fridge and use a portion to roll into a rope approximately 2cm thick. Lay this around the edge of the tart pan.
5. Spoon your jam into the base of the tart and spread evenly. With any remaining pastry dough, make several more rolls, flatten them with a rolling pin to about ½ cm in thickness, and place them across the top of the tart in a criss-crossed pattern.
6. Bake in a preheated oven at 180° C for about 30 minutes. When the edge of the tart is golden brown, remove the crostata from the oven and let it cool before serving.

SWEET

Crinkle Cake

Ingredients

- 375g Fillo Pastry
- 150g unsalted butter, melted
- 300g sweetened condensed milk (don't use the full can)
- 100g of your favorite Joanna's Jam (Apple / Apple and Rhubarb / Apricot / Cherry)
- 2 eggs
- 1 cup milk
- 1/2 teaspoon vanilla bean paste
- icing sugar, for dusting

Directions

1. Before you begin this Filo Pastry recipe, take your packet of Filo Pastry out of the fridge, still in its plastic bag and allow it to come up to room temperature.
2. Preheat your oven to 180 degrees Celsius, fan forced. Brush a 24cm by 34cm rectangular baking pan with butter.
3. Combine the condensed milk, Jam, eggs, milk and vanilla bean paste in a mixing jug and whisk until well combined. Set aside.
4. Lay your Fillo Pastry onto a clean bench. Place your baking tray on top of the Pastry and trim the width of the Pastry to the exact width of the tray. This will ensure the folded Pastry fits nicely into the pan.
5. Lay one sheet of Filo pastry onto your workspace, with the short side of the Fillo Pastry facing you. Brush with butter. Lay a second sheet of Fillo Pastry on top and brush again with butter. Using your fingers, fold the pastry in a concertina design, each fold approximately 2cm in width. Transfer the folded Fillo Pastry to your baking tray. Repeat with remaining Fillo Pastry, until your tray is full.
6. Bake in the oven for 20 minutes.
7. Remove from the oven and pour the prepared custard evenly over the Pastry. Return to the oven and bake for another 15-20 minutes, or until golden.
8. Remove from the oven and allow to sit for at least 10 minutes before serving. Sprinkle with icing sugar and serve either warm or cold.



SWEET

Chocolate Blackberry Cake

Ingredients

Cake

- 150g self-raising flour
- 30g cocoa
- 1 tsp baking powder
- 175g muscovado sugar
- 175g butter, softened
- 3 eggs
- 1 tsp vanilla extract
- 50g dark chocolate, melted

Filling

- 200g mascarpone
- 200g Fresh heavy cream
- 100g Black Berry Jam (or more have fun)

Directions

1. Heat the oven to 180C/fan 170C/gas 4. Line and butter 2 x 20cm sandwich tins.
2. Put all cake ingredients into the food processor and whizz until smooth. If the mix is a little stiff, add 1-2 tbsp water and whizz again.
3. Divide between tins, level and bake for 20 minutes or until springy. Leave for 5 minutes then cool on a rack.
4. Clean the food processor. Whizz mascarpone and heavy cream, add jam, whizz again until a consistent texture and fill your cake.



SWEET

Lemonade Scones

Recommended:

Scone or biscuit cutters, large mixing bowl & utensil, baking paper & tray, glazing brush

Ingredients:

- 2 cups self-raising flour
- ¼ cup caster sugar
- ½ cup thick cream
- ½ cup lemonade
- 2 tablespoons milk
- ½ tablespoon salt
- Joanna's Raspberry Jam, or flavour of your choice, and whipped cream to serve

Directions:

1. Preheat oven to 220C & prepare a tray with baking paper.
2. Place the flour, sugar and ½ teaspoon salt into a large mixing bowl.
3. Fold cream and lemonade into the mixture to form a soft dough.
4. Turn out dough onto a floured bench and knead lightly until fully combined.
5. Press dough with hands to a thickness of approx 2cm and create individual scones with a round cutter approx 6cm in diameter.
6. Place onto baking tray, brush tops of scones with milk and bake for 10-15 minutes until lightly browned.
7. Serve warm with Joanna's Jam & whipped cream, and enjoy!



SWEET

Blueberry Pancakes

Recommended:

Non-stick frying pan, 3 mixing bowls

Ingredients: (Serves 1)

- $\frac{2}{3}$ cup all-purpose flour
- $\frac{1}{2}$ cup milk
- 1 egg
- 1 tsp baking powder
- 2 tbsp unsalted butter
- 2 pinches of salt
- $\frac{1}{4}$ cup of Joanna's Blueberry Jam

Directions:

1. In a bowl combine the flour, baking powder and a pinch of salt.
2. In two separate bowls, separate the egg yolks and whites.
3. Beat or whisk the milk and egg yolks.
4. Add a pinch of salt to the egg whites, then beat with a hand mixer until they form stiff peaks.
5. Pour the yolk and milk mixture into the dry ingredients and stir with swift strokes.
6. Briefly melt the butter and gently fold it and the egg white mixture into the batter along with half of the jam.
7. Grease or melt a dab of butter to a non-stick pan over medium heat and add some batter.
8. Cook for approximately 2 minutes, or until bubbles form around the edges. Flip and cook for another 1-2 minutes, or until cooked through.
9. Remove and repeat the process for each pancake, then serve drizzled with the rest of your jam and butter. Enjoy!



SWEET

Kiss Biscuits

Ingredients:

- 125g butter
- ½ cup sugar
- 2 eggs
- 1 cup corn flour
- 1 cup plain flour
- 1 tsp baking powder
- Joanna's Mixed Berry Jam to taste

Directions:

1. Preheat oven to 200C. Cream butter and sugar until light and fluffy
2. Add eggs one at a time, beating the mixture well after each addition.
3. Sift flour, corn flour and baking powder together, and combine well with creamed butter mixture.
4. Place small spoonfuls of the combined mixture onto a greased tray and bake for 8-10 minutes. Remove from oven and leave to cool.
5. Once cool, sandwich two biscuits together with a small amount of Joanna's Mixed Berry Jam and sprinkle with icing sugar. Repeat for each biscuit. Enjoy!



SWEET

Apricot Jam Cookies

Ingredients:

- 4 cups plain flour
- 250g butter
- 2 cups sugar
- ½ cups Joanna's Apricot Jam
- 1 tsp bicarb soda
- 2 eggs

Directions:

1. Mix dry ingredients and knead in butter.
2. Whisk eggs, add them and jam to the butter mixture, and stir well until combined into dough
3. Roll spoonfuls of dough into balls and place evenly on a baking tray, spaced at least 3cm apart to allow for expansion
4. Bake for 15-20 minutes at 180C until lightly brown.

SAVOURY

Filo Pastry Parcel with Goat's Cheese & Mixed Berries

Ingredients

- 2 sheets filo pastry
- About 30g butter, melted
- 100g packet soft goat's cheese
- 2 level tbsp Mixed berries Jam
- Salad, to serve

Method:

1. Set the oven 200°C.
2. Cut each sheet of pastry in half to give 4 rectangles. Working quickly, before the pastry dries out, brush butter over 2 sheets of pastry, then place the other 2 sheets on top, positioning them diagonally opposite the first sheet.
3. Halve cheese and put one half in the centre of each pastry sheet. Spoon Mixed berries Jam on to each cheese.
4. Gather up the pastry around the filling, opening out the pointed corners of the sheet.
5. Place the parcels on a baking sheet and brush some butter over the outside of each.
6. Bake the parcels for 12-15 mins, or until the pastry turns a light golden colour.
7. Remove parcels from the oven and serve immediately with salad.



SWEET

Whisky Marmalade Bread & Butter Pudding

Ingredients:

- 8 thick slices white bread
- 80g unsalted butter, softened
- 200g Joanna's Whisky Marmalade
- 50g sultanas
- 4 whole eggs
- 2 egg yolks
- 50g caster sugar
- 400mL milk
- 200mL cream
- ¼ tspn nutmeg
- ¼ tspn cinnamon
- 40g demerara sugar

Directions:

1. Spread one side of each slice of bread with butter & marmalade, and slice into even triangles
2. Arrange bread in a 2 litre ovenproof dish by overlapping triangles
3. Sprinkle over sultanas
4. Mix eggs, yolks, sugar, milk, cream, nutmeg and cinnamon into a jug to form custard mixture. Pour evenly over bread. Sprinkle demerara sugar over the top.
5. Bake for an hour at 150C or until custard is set and bread is golden.

SAVOURY

Fiery Relish Savoury Toast

Ingredients:

- Sliced bread (x10)
- 300g diced bacon
- 3 cups grated cheddar
- 1 small onion, finely diced
- 1 egg
- 2 ½ tbsp Joanna's Jams Fiery Green Tomato Relish
- 1 ½ tbsp BBQ sauce
- 1 ½ tsp Worcestershire sauce
- Salt & pepper to taste

Directions:

1. Place bread slices evenly on an oven tray
2. Mix all remaining ingredients well until combined
3. Spread mixture on top of bread and bake at 180C for 20 minutes, or until golden brown. Enjoy hot or cold!

SAVOURY

Savoury Cheese Scones with Relish

Ingredients:

- 300g self raising flour
- 150g grated cheddar, plus 50g extra
- 2 tbsp italian herb mix
- 250g low fat natural yoghurt

Directions:

1. Combine all ingredients into a mixing bowl and stir with a metal spoon until combined
2. Scoop combined dough out onto a lightly floured surface and knead gently until smooth.
3. Pat out dough until approx 2cm thick, and cut out scones using a 6cm round cutter
4. Transfer onto a lined baking tray and sprinkle scones with extra cheese
5. Bake for 18 minutes at 180C or until lightly golden brown.
6. Serve while still hot with Joanna's Gran Marriner Tomato Relish



SAVOURY

Apple Jam Glazed Pork Chops

Pork:

2 Pork Chops , 1-2" thick

4 tablespoons Joanna's Apple Jam (or Pear Cider Jam)

1 tablespoon Apple Cider Vinegar

2 tablespoons butter

Salt & Pepper

Apple Jam Glaze

In a small saucepan; heat the apple jam, butter and apple cider vinegar until it starts to boil.

Pork Chops

1. Preheat your oven to 350 degrees. Heat a cast iron skillet on medium-high with enough canola oil to coat the bottom, just until it starts smoking.
2. Season the pork chops with salt and freshly ground pepper.
3. Sear the pork chops on the first side until browned.
4. Turn the chops over, reduce heat to medium-low and pour the apple jam glaze on top.
5. Baste the chops and cook for a few minutes on the second side, then transfer to the oven to finish cooking.
6. Rest the pork chops for at least 5 minutes, then serve with your choice of seasonal vegetables and sides, and top with any glaze that is left in the pan.

DRINKS

Gin & Jam Fizz

Ingredients

- 1/2 cup ice cubes
- 30ml gin
- 250ml (1 cup) lemon soda
- Lemon slice, to serve
- 1 heaped tsp *Joanna's Raspberry Liqueur Jam

Directions

1. Place ice in a serving glass
2. Add gin and top with lemon soda
3. Stir in the *Joanna's Raspberry Liqueur Jam
4. Add the lemon slice and serve

*Gin fizz is a classic cocktail consisting of gin, lemon, sugar syrup and soda water

DRINKS

Sparkling Vodka-Jam Cocktail

Ingredients

- 2 oz. plain vodka
- 2 tablespoons any-variety jam
- 1 lemon, cut into 8 wedges
- 4-5 ice cubes
- 8 oz. sparkling water, any flavor

Directions

1. Measure vodka and jam into a jar. Squeeze one wedge of lemon into jar (use leftover lemon wedges for more drinks). Add ice.
2. Put on lid and ring, making sure that the lid is secured tightly.
3. Shake, shake, shake! Shake until the jam is broken up and dispersed throughout the vodka.
4. Take off lid and top drink with 8 ounces of sparkling water.
5. Stir with spoon.
6. Enjoy!

*Did you know that any of our jams can become your favorite tea as well? Boil water and add at least 2 tablespoon of your favorite jam, stir and enjoy your winter with a lot of flavor.

