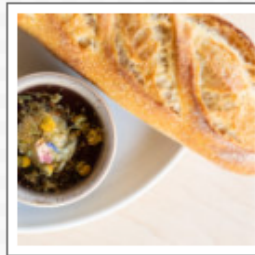


Lord Bergamot Jam and Meadow Butter



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Karl Holl, the Culinary Director of Smith Teamaker, has created a match made in heaven. The simple yet exquisite combination of whipped Meadow butter and Lord Bergamot tea-infused marionberry jam pairs well with pastries, freshly baked bread, scones, and just about anything else you can think to spread it on.

Course Small Bites

Ingredients

Lord Bergamot Jam

- 2 tsp loose Smith Teamaker Lord Bergamot tea or 2 tea sachets
- 1 cup water
- 2 lbs fresh marionberries
- 1.5 cups cane sugar
- 3 tsp pectin powder

Meadow Butter

- 1 lb unsalted butter softened
- 1/2 oz loose Smith Teamaker Meadow Herbal Infusion
- 1 tsp sea salt

Servings:

Instructions

Lord Bergamot Jam

1. Steep the Lord Bergamot tea in one cup of boiling water heated to 212 degrees for 5 minutes. Strain and discard leaves

2. Combine the tea concentrate with the marionberries and sugar. Let sit for 2 hours or, if you have time, overnight in your refrigerator.
3. Add the berry mixture to a large pot and bring to a boil. Turn down to medium-high heat and let simmer for 1 hour.
4. Add pectin powder, stir to combine, and let simmer for an additional 15 minutes. Turn off the heat.
5. To check consistency, chill a small plate in the freezer, remove and add a spoonful of jam, then let rest in the refrigerator for 5 minutes. Cook more if a thicker jam is desired.
6. Store in jars and refrigerate. Jam keeps for 2 to 3 weeks refrigerated.

Meadow Butter

1. Add all the ingredients to the bowl of a stand mixer. With the paddle attachment, mix on low speed until well combined.
2. Transfer the butter mixture to a small bowl, cover it with plastic wrap, and let rest overnight in the refrigerator.
3. Let the butter come to room temperature an hour before serving. Enjoy with freshly baked bread and seasonal jam.

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