

Crystallised Ginger

300g fresh ginger, peeled and chopped.

3 Cups water

2 ½ Cups sugar



- 1) Cover your ginger with water and simmer, with the lid on, for 20 minutes. It will still feel quite firm at this stage.
- 2) Drain into a jug to reserving all the liquid. Top this liquid up to 2 ½ cups.
- 3) Put the 2 ½ cups liquid and 2 ½ cups sugar in the pan and add back in the ginger pieces.
- 4) Bring this mix up to a rolling boil keep it there until your sugar thermometer reaches 106C or 225F. (This stage is likely to take longer than you think. I find that it quickly *nearly* reaches the temperature but takes a good ten minutes to actually hit 225F/106C. Watch it though.
- 5) Once it reaches the temperature remove it from the heat and you now have 2 options. Option 1 is to leave the ginger in the syrup and option 2 is to drain the ginger (while still hot and make sure you keep the syrup!) and toss it all up with more sugar. Spread this out on a baking sheet as this allows it to dry out before storing it.