

REDUCTION			
Pomegranate Juice	1L	5L	4.5L
Lemon Juice	60ml	300ml	270ml
Sugar	1 cup (200g)	1kg	900g

Put everything in the pot and heat slowly.

DON'T let it boil before the sugar is dissolved.  
Boil for about an hour until thickened.

I find cooking 2,5L you get less product than a bigger batch.  
At 75 meter elevation, 110deg gives the right consistency.

The only advice Michelle had was: "You know it is ready by the smell".  
I find it changes color from a dark Burgundy color to a brown molasses color.

Bottle immediately in hot sterilised long necked jars.  
Pour to the TOP of the jar, let it stand about 5 min and top up again.

It settles after botteling so if you bottle and seal immediately, it goes down and the bottles seem half filled.

Seal after settling with hot sterilised lids.

On average 10L juice gives 3.5L reduction.  
So you have a 65% volume reduction.

5L

Step 1: Sugar, Lemon Juice, Pomegranate Juice

- Sugar dissolved on Low heat - 35min - From 11:00 - 11:35am
- Height - 1010mm after sugar dissolved.

Step 2: Heating up to boil - 20min - too long - too slow

Step 3 start to boil Boiling - 12:15

Step 4: Boiling 12:15 - 14:00 15:02 Bottled

