



For Information call: 321-633-1702  
bshephar@ufl.edu

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## **Jambolan (Java Plum) Jelly**

Elizabeth C. Shephard

The recipe for this month highlights Jambolan or the Java Plum, which is in season right now. The Java Plum is a shiny, dark-purple to black fruit that gets to about 1½ inches long. Each contains a single large oblong seed surrounded by a thin layer of yellowish pulp.

The pulp is juicy and acid but often has an undesirable astringent taste. The astringency can be reduced by soaking the plums in salt water before cooking. The astringent taste, deters many people from using the Java Plum from making fine jam, jelly or wine, or can be cooked in other forms. In fact a very taste wine can be made from these plums.

To remove the seeds, push them through a hole in a thin board which is sized to strip off the pulp.

### Jambolan Jelly

1 ¾ cups jambolan juice  
1 ¼ cups water  
½ cup lemon or lime juice  
7 cups sugar  
½ cup liquid pectin

The plum contains little or no pectin, so it is necessary to combine the juice with fruit of high pectin content, or to use commercial pectin, in order to make jelly.

Combine water and plum juice; bring to boil. Add sugar and heat to brisk roll and boil vigorously for one minute. Remove from heat, skim, and pour quickly into hot sterilized jars. Seal.

Recipe from Tropical Fruit Recipes – Rare and Exotic Fruits, from the Rare Fruit Council International Inc.