

Recipe for Chocolate Raspberry Agave Jam

I didn't bother straining the seeds from my [Indigo Jam](#), but for the nicest, smoothest texture with this chocolaty version, I do think it's important. Be sure to choose a medium-holed strainer. If the holes are too small, the straining will take forever.

Yield: scant 1/2 cup

2 cups red raspberries

1/4 cup agave nectar

1 teaspoon fresh lemon juice

1 ounce dark chocolate (72% cacao), very finely chopped

Combine raspberries and agave nectar in a small, heavy saucepan over medium-low heat. (I used an enameled cast-iron pan, which was perfect.) Bring to a simmer, then reduce heat as low as humanely possible. Continue simmering until berries fall apart and essentially liquify, giving a stir now and again to prevent it from scorching. You want the mixture to reduce considerably and begin to thicken, so plan on a 25 minute simmer time.

Remove from heat. Stir in the lemon juice.

Pass the jam through a medium-mesh strainer, pressing on it with a rubber spatula to force it through, leaving the seeds behind. (Scrape the underside to release jam that clings to the mesh.) Discard the seeds. Quickly add about 1/4 of the chopped chocolate to the hot jam, and stir until it melts. Continue with remaining chocolate. (If the jam has cooled too much to melt all the chocolate, microwave the chocolate by itself at 50% power for about a minute, stirring halfway through. Then mix into the jam.)

The jam will thicken as it cools. Store in the fridge.