Recipe: Apple-grape-forest berry jam

Instructions No. 1352

Difficulty: Advanced

Working time: 1 hour 30 Minutes

Start the morning with a homemade jam! The apple-wine-grape-waldberry jam is really delicious!

The apples give the jam a fine sour note, while the wild berries give it a nice dark colour. All fruits used naturally

provide a sensational taste.

For about 1 liter of jam you need

- 200 g apples, sourish
- 150 g grapes
- 150 g forest berries
- 500 g gelling sugar

And that's how you boil it down

Wash the fruit. Next, peel the apples and remove the cores. Now cut the apples into smaller pieces and make sure that only uses perfect fruit without rotten spots.

Keep your storage jars ready for later filling with the jam. The glasses should be boiled and clean.

Place the fruits in a saucepan, stir in the jam sugar and bring the mixture to the boil while stirring until a foam forms on the surface.

The jam is now filled hot into the storage jars. In order to keep the jam, the edge of the jar must remain clean. The lid is closed immediately after filling - the steam of the still hot marmalade creates a vacuum which additionally preserves.

Extra tips:

Jam Foam
You can skim the foam from the boiling jam before filling and enjoy it at the next opportunity - a real treat!

Alternative fruits
The recipe is individually variable: instead of wild berries you can also use kiwis or lilac berries, for example.

Article information:

Article number	Article name	Qty
17628	VBS Jars with screw cap "Round", 170 ml3 pcs.	1
761277	Zentangle Fineliners Set of 3	1
537599	Sticker "Labels"	1