

heute gibt es...

Pear and grape jam



Ingredients(For 600g)

- 300g pears
- 200g red seedless grapes
- 300g Gelierzucker 2: 1
- 1 vanilla pod

Preparation:

1. Peel the pears and remove the seeds, wash the grapes and cut the fruit small.
2. Then the fruit depending on what you is coarse or fine, personally prefer to puree.
3. Add the jam sugar and the vanilla pod to the fruit puree and cook while stirring for 10 minutes.
4. The hot mass then immediately fill the brim into sterilized jars, seal it tightly and let stand for 5 minutes turned on the lid.