

heute gibt es...

Wintry plum persimmon jam



Ingredients:

- 500g reife Kaki
- 500g Pflaumen
- 500g gelling sugar 2:1
- 100ml plum or cherry juice
- 1 Zimtstange
- 3 Stern Anis
- 1 pinch of gingerbread spice

Preparation:

1. Core fruit, if possible remove peel and cut into small pieces.
2. The juice of the fruit puree and cook with a hand blender.
3. Then add the pureed fruit through a sieve to remove any remaining shell or
4. The puree is then boiled together with the jam sugar, cinnamon stick, star anise and gingerbread spices in a pot.
5. As of this moment is for an additional 4 minutes - pay attention here on time! - the whole thing simmer while stirring to cool.
6. Then fill the jam into sterilized jars, set for 5-10 minutes on the head and then turn around again. In this case, the cooling takes the lid of the jar with a "Plop" bulge slightly inward.



