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CHESTNUT JAM

Ingredients:

1 kg of chestnuts -1 kg sugar -1 cup water -1 stick of cinnamon.

Preparation:

Make an incision in the skin of the chestnuts, put the fire in a pot full of water. Bring to boil and cook for few minutes. Peel while still hot, remove from the heat in small quantities.

Put them still warm in pot containing hot water and boil them again for twenty minutes over low heat. Crush in a mortar or pass through a sieve or in the past vegetable weighed.

Prepare a syrup by calculating 1 kg of sugar and a glass of water for each kg of chestnuts and

cook over medium heat by joining the chestnut puree and a vanilla bean and cook for 30 minutes. Remove from heat, put the jam in sterilized jars and seal.

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Cherry jam

Wash cherries, pitted and weigh them. Cook at low heat calculating thirty minutes from when it starts boiling. Place the marmalade and cover until it has cooled.

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PRESERVED FIGS

Wash the figs, sting in several places with a needle. Put water on the fire, when it boils throw figs and leave for 5 minutes. Remove from heat, rinse it under cold water and dry them.

Place them in sterilized glass jars, wide neck and resistant to heat. Place each pot in a tablespoon of sugar and close. Put the jars in a large bowl, cover with cold water to the fire, bring to boil and cook for 45 minutes.

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CANNED PEARS

Choose pears medium size, tender and fragrant, peeled, cut into two parts and Remove the core and seeds as throwing cold water. Put them on the fire with water c and boil for two minutes. Remove from heat, drain them in a cloth and place them in glass jars and heat resistant. Sprinkle with sugar seal in jars and store in a cool place.

NB: The same procedure for the storage of apples.

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GRAPE JAM

Ingredients:

1 kg of grapes, white or black -750 grams of sugar -1 / 2 liters water shortage.

Preparation:

Wash 1 'grapes and the grapes detached from the bunches. In a stainless steel pot set to boil 1 / 2 liter of water with the sugar. Boil for ten minutes, stirring together the raisins and continue cooking for an hour or more, stirring occasionally so the mixture does not stick to the bottom.

Let cool place in the jam jars left for a few hours and close tightly. This jam is used to complete a particularly tart pastry and makes much effect on the palate and the eye.

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