# Strawberry jam

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| 制备过程 | 20 分钟 |
| 烘烤的时间：烘烤时间取决于机器 | 1 小时 23 分钟 |
| 电器 | Combi-Steam HSL 自 2015 年 |

## Preparation

500 g strawberries

250 g preserving sugar

Wash, hull and slice the strawberries and place them in the porcelain dish. Sprinkle with the preserving sugar.

将发酵桶预加热 蒸汽 到 **100°C**

Put the porcelain dish into the preheated cooking space. Steam.

放入食物

在 蒸汽 期间为 **100 38** 分钟°C

Put the strawberry mixture in a bowl and whisk vigorously for about 5 minutes until it starts to thicken. Pour the mixture into preserving jars. Seal the jars.

To sterilise the preserving jars, put them on to the perforated cooking tray at level 1 of the warm cooking space. Steam.

放入食物

在 蒸汽 期间为 **100 45** 分钟°C

## 小费

It takes 1–4 days for the jam to set properly. Use more preserving sugar to achieve a firmer consistency.

## 配件

Porcelain dish ½ GN, depth 65 mm

Perforated cooking tray

4 preserving jars, each able to hold about 250 ml

## 附加信息

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| 创建时间 | 11.12.2019 |