Strawberry jam

Recipe by V-ZUG Ltd.



Preparation
Cooking
time

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.

(Pre-)heat cooking space to 100 °C with Steaming

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

Put the food in

Steaming 100 °C for 38 Mins

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.

Put the food in

Steaming 100 °C for 45 Mins

Tips

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

Accessories

Porcelain dish ½ GN, depth 65 mm

Perforated cooking tray

4 preserving jars, each able to hold about 250 ml

Additional information

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