KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Strawberry-Orange Jam

Preparation time: 30 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 4 glasses.

Ingredients

800 g Fresh very ripe strawberries
350 g Sugar
3 piece Natural oranges depending on variety (200ml juice)
3:1 Gelling agent
4 Screw jars

Preparation

Mix the sugar with the preserving sugar.

Wash and clean the strawberries and chop them very finely. Meanwhile, sugar the berries a little, grate the zest of an orange directly over the strawberries with a fine kitchen grater and add the remaining sugar. Stir everything vigorously with a large spoon and then bring to the boil over a high heat while stirring.

Juice the oranges and add the juice to the strawberries. Simmer for about 2 minutes.

Using a hand blender, coarsely puree about half of the mixture, stir vigorously again, then simmer for 3 minutes.

Pour the jam into the cold-rinsed jars. Store in the refrigerator and consume as soon as possible.