

Strawberry and Mint Jam with a Hint of Pepper

30—45 Min

Ingredients

= Kotányi Produkte

650 g	Strawberries, fresh
4 tbsp.	Lemon juice, fresh
G	Gelling sugar (3:1)
2 g	Mint leaves, fresh
0.5 tsp.	Pepper Black, Whole
0.5 tsp.	

Preparation

1. First wash the fresh strawberries, remove the stalks and cut them into quarters. Also wash and finely chop the fresh mint.
2. Bring the strawberries with the fresh lemon juice and the fresh mint to the boil. Then blend until smooth.
3. Stir in ground cardamom and a little black pepper. Now add the weighed out gelling sugar.
4. Bring the mixture to a boil for a few minutes. Taste and season with a little more pepper and cardamom to taste if necessary.
5. Test for a set and as soon as the jam is the required consistency, pour it into sterilized preserving jars.
6. Turn the jar upside down briefly, then turn it the right way up and allow to cool.

HINT: The recipe makes around 2–3 jars or 600 ml of jam.