



# Strawberry and Mint Jam with a Hint of Pepper

🕒 30–45 Min   

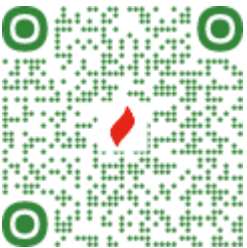
## Preparation

- 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.

## 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.	♦



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