



# Strawberry jam

Receta de V-ZUG AG



Preparación  
Tiempo de  
cocción

## 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.

### **Cocción al vapor (100 °C)**

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

### **Introducir los alimentos**

### **Cocción al vapor 100 °C durante 38 Min.**

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.

### **Introducir los alimentos**

### **Cocción al vapor 100 °C durante 45 Min.**

## Consejos

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

## Accesorios

Porcelain dish ½ GN, depth 65 mm  
Perforated cooking tray  
4 preserving jars, each able to hold about 250 ml

## Información complementaria

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