



Strawberry jam

Recipe by V-ZUG Ltd.



Preparation 20 Mins
Cooking 1 Hrs 23 Mins
time
Appliance Combi-Steam MSLQ

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

Created on 11.12.2019

