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| Name of recipe : Cherry jam |
| Author: Antonio |
| Origin; Italy |
| Characteristics : made with the cherries from my trees |
| Who created it ? my grandmother |
| When do I eat it? :in the period of cherries |
| Ingredients :  800 gr of pitted cherries (about 1.3 kg)  300 grams of sugar (which you can  reduce up to 200 grams; increase by a  maximum of 50 - 70 grams in the case  of particularly sour cherries)  1 small lemon |
| preparation  Weigh them and place them in a bowl  or directly in the pot;  then add sugar, the filtered juice of 1 lemon  and 2 thick chopped peels.  Finally, let it marinate for a couple of  hours:  Then cook over very low heat without a  lid with all the skins for about 1 hour  until the mixture becomes  full-bodied and makes a dense "drop" |

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| on a surface:  Remove the lemon peels. If you like,  pass with a vegetable mill or with a  blender. |
| Servings ;4 |
| Cooking time: 1h and 20 minutes |

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