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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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