

RED PLUM JAM WITH FRESH WALNUTS [?]

FEDERAL DAY OF THANKSGIVING, REPENTANCE AND PRAYER

Ingredients (For 4 jars of approximately 350g each)

- 1 kg pitted red plums
- (picked before their full maturity)
- 850 g caster sugar
- 1 tbsp vanilla sugar
- 15 fresh walnuts

Preparation:

Wash the red plums and halve them to remove the pits.

Place them in a pot and add the caster sugar and vanilla sugar.

Bring to a boil, stirring frequently.

Cook gently for 20 minutes, stirring often. The jam is ready when it coats the ladle.

Shell the walnuts and remove the skins from the walnut halves. Coarsely crush the walnuts and add them to the jam 5 minutes before the end of the cooking process.

Remove the pot from the heat, carefully skim the froth off the jam, and ladle it into sterilised jars. Seal them immediately.

