



Rhubarb jam



Rezept für 4

Ingredients

500 g rhubarb, peeled,
diced
250 g jam sugar
10 g pectin (natural
organic quality)

Method

Place the fruit in a porcelain bowl. Mix the jam sugar and pectin and sprinkle over the fruit. Place on shelf 1 in the preheated cooking space and steam at 100 °C for 10 minutes. Then cook for a further 30 minutes in hot air with steaming function at 150 °C. Remove from the cooking space and place the mixture in a bowl. Whisk vigorously for approx. 5 minutes until blended. Fill into prepared preserving jars and seal. Place the jars on a perforated cooking tray on shelf 1 in the warm cooking space and sterilize for 30 minutes by steaming at 100 °C. Remove the jars from the cooking space, leave to cool and store in a cool place.



Anrichten

Cooking levels production

With preheating – shelf 1

10 minutes | Steam at 100 °C

30 minutes | Hot air with steaming function 150 °C

Cooking level sterilizing

With preheating – shelf 1

30 minutes | Steam at 100 °C