

## RECIPE



RECIPE TITLE

**Strawberry chia jam with goat cheese**

FOR

1 small jar

Goat Cream Cheese,  
enough for about 4 bread slices

FROM THE FEATURE

Blogger-Jam-Special

CONTRIBUTOR

Agnes  
[www.cashew-kitchen.com](http://www.cashew-kitchen.com)

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### INGREDIENTS

1 + 1/4 cup thawed  
or fresh strawberries

1 + 1/2 tbsp chia seeds

1 tbsp balsamic vinegar

1-2 tbsp maple syrup  
or other liquid sweetener

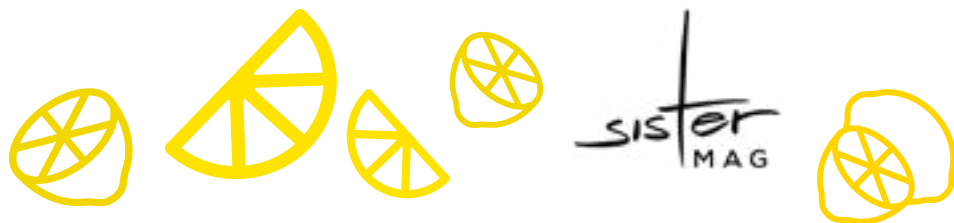
100 g cream cheese, such as  
philadelphia

70 g soft goat cheese

serving suggestions:  
sourdough bread,  
fresh strawberries, fresh basil

### STEPS

1. Mash strawberries and combine with chia seeds, balsamic vinegar and maple syrup.
2. Stir occasionally during the first 5 minutes while the seeds thicken. Transfer to a glass jar.
3. Mash the goat cheese (I use a soft, spreadable kind) with the cream cheese until combined
4. Use roughly two parts cream cheese and one part goat cheese.
5. Serve the goat cream cheese on your favorite sourdough bread and top it with a generous dollop of chia jam, fresh strawberries and basil.



# RECIPE

RECIPE TITLE

**Lemon Curd**

FOR

1 serving



FROM THE FEATURE

Blogger-Jam-Special

CONTRIBUTOR

Simone  
[www.s-kueche.com](http://www.s-kueche.com)

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## INGREDIENTS

100 g butter

110 g sugar

Juice and Peel of 4 untreated  
organic lemons (about 200 g juice)

2 organic eggs, size L

1 egg yolk

## STEPS

1. Beat all the ingredients over a water bath until they are thick, creamy and light yellow – that's basically it. When the curd covers the back of a spoon, it is done. This process can take 20-30 minutes.
2. The water should only simmer and the bowl shouldn't lay in the water bath. That's how you make it work and the egg won't coagulate if you constantly stir it.
3. For my ice cream, I filter the curd through a sieve. This is not always necessary, but I don't like the small pieces of lemon peel. They already did their job, so I try to get rid of them.

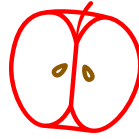
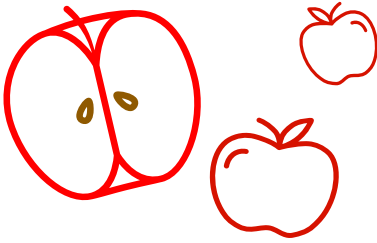
With a thermo mix:

4. Pulverize the sugar and lemon zest for 10 seconds on level 10.

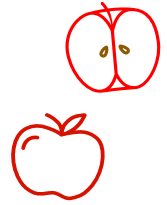


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5. Add all the other ingredients and cook for 20 minutes on 90°C/level 2 without a measuring cup. If the curd isn't thickened by then, just let it simmer for 10 more minutes. Afterwards, mix for 20 seconds on level 4.
6. The curd will thicken a lot more when you cool it. The lemon curd from the pictures already comes out of the fridge.



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## RECIPE

RECIPE TITLE

**Baked Apple Jam**

FOR

4 jars of 250 ml



FROM THE FEATURE

Blogger-Jam-Special

CONTRIBUTOR

Andrea

[www.zimtkeksundapfeltarte.com](http://www.zimtkeksundapfeltarte.com)

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### INGREDIENTS

750 g sour apples

250 ml apple juice

500 g preserving sugar 2:1

2 tbsp sugar

juice from 1 lemon

3 cinnamon sticks

2 star anises

1 piece of ginger, about the size of a  
finger nail (grated finely)

1/2 tsp pure vanilla (grounded) or 1  
scraped out vanilla pod

2-3 drops bitter almond oil

75 g chopped almonds

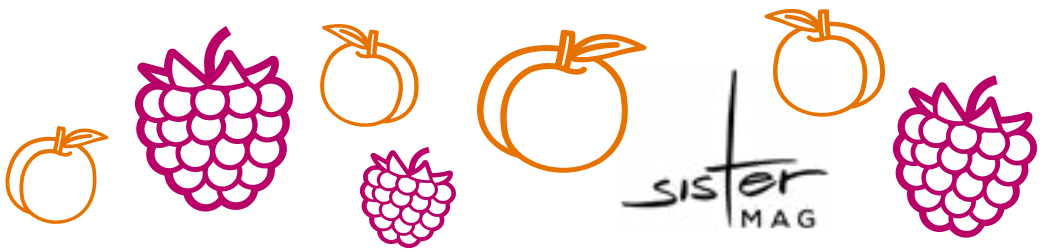
### STEPS

1. Peel the apples, cut out the seeds and chop up the fruit finely. Let the sugar caramelize in a big pot, add the apple juice and the apples.
2. 2 Add the spices and let everything simmer for about 15 minutes, so that the apples can soften. (In case you don't like ginger, just leave it out.)
3. 3 Add the preserving sugar and boil the jam for about 2-3 minutes. Roast the almonds in a no sticking pan until golden brown.
4. Take the jam off the heat and mix in the almonds. Of course, you can vary the spices you use, according to your own taste. The more bitter almond you use, the stronger the flavour of marzipan will be. Just season to your own taste.



CONT.

5. While still hot, fill the baked apple jam into the prepared and rinsed jars. Make sure you take out the star anise as well as the cinnamon sticks. Close off the jars immediately and turn them upside down to create a vacuum.



# RECIPE



RECIPE TITLE

**PEACH MELBA JAM – PEACH  
KISSES RASPBERRY. A  
LAYERED CONFITURE**

FOR

3 small jars

FROM THE FEATURE

Blogger-Jam-Special

CONTRIBUTOR

Jeanny  
[www.zuckerzimtundliebe.de](http://www.zuckerzimtundliebe.de)

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## INGREDIENTS

500 g preserving sugar 2:1

about 600 g sweet, ripe peaches  
(about 5 small peaches)

1 vanilla pod

500 g fresh raspberries

## STEPS

1. Make sure you have two big pots ready as well as three sterilized small twist off jam jars (or one big one). Also, put a plate into the fridge as it will be needed later to test whether the jam has jelled enough.
2. Start by preparing the peach jam. Peel the peaches (to do so, you can pour hot water over them and pull off the peel or just use a peeler which is my preferred method). Put them in one of the pots and add 250 g of the preserving sugar. Slice open the vanilla pod, scrape out the mark and add it as well as the pod to the peach-sugar mixture. Mix well, bring to a boil and cook for about 4-5 minutes. With a teaspoon, place 1-2 teaspoons of jam on the cooled plate. If it turns into jelly after one or two minutes, it's perfect. Pull out the vanilla pod and, if you like, puree the jam in a mixer. Fill it into your jars (or in one big



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jar) until halfway full. To do so, it's easiest to use a funnel.

- 3.** Now, let it cool for about 15 minutes. Unlike usual jam making, you can't turn the jar upside down, as that would destroy your layers.
- 4.** In the second pot, mix the raspberries with the remaining preserving sugar, bring it to a boil and cook for 4-5 minutes.
- 5.** Do the jelly test again and if the jam is right, use a tablespoon to layer it over the peach jam very carefully. I don't mind if the two jams mix slightly, so it doesn't have to be perfect. Still, don't turn your jars upside down, but just close them with the twist off lids. Let it cool slightly. The jam is best kept in the fridge and should be used within a few weeks.