

Raspberry jam Raspberry jam in Bulgarian Raspberry jam and BlackBerry Raspberry jam and strawberries Raspberry jam

Raspberry jam Ingredients Raspberry 1 kg of sugar 1 kg. Method of preparation Raspberries plucked wash dry put in a bowl, fall asleep 500 g of sugar and put in 68 hours in a cool place. To prepare the syrup, decant the resulting juice add the remaining sugar bring to a boil boil for 2 min and cooled. Put raspberries in syrup pelvis gently shaken so the berries submerged in the syrup put on low heat and cook until done. Jam laid out on the sterilized banks and close down. Next Chapter gt Candied tangerine pulp Ingredients 1 kg of mandarins 12 kg of sugar 100 g of powdered sugar. Method of cooking Tangerines wash lower for 10 minutes in water heated to a temperature of 8090 °C to cool. Tangerines cut into and break the software into halves. To prepare the syrup, boil 400 ml of water, add sugar boil for 2 minutes. Tangerines in a pot with boiling syrup and leave for 1012 hours. Cooking in 34 receptions for 510 minutes at intervals of 6 hours. Continue чтениеgt Quince jam Ingredients 900 g quince 800 g sugar 4 cloves 100 ml of water. Method of preparation to Continue чтениеgt Jam of red currants Ingredients 900 g red currants 700 g of sugar. Method of preparation to Continue чтениеgt Jam of apples For 1 kg of apples -1 kg of sugar and 34 Cup water. To jam the most suitable sweet apples cinnamon Borovinka, etc. Apples clear from the skin slice and remove the core. Prepare the syrup in which to put the apples and cook them until they are transparent. If a portion of Apple slices will be ready earlier than the others, they should carefully remove with a spoon transfer to a bowl and continue cooking the rest until tender. Continue чтениеgt Jam from pears 1 kg of fruit 13 kg of sugar 300 g of water 8 g of citric acid. For making pear jam take fruit varieties with firm flesh that is not mushy when cooked and fruit slices retain their shape. Pears with a juicy and soft flesh is not suitable for making jam. Very impressive jam of pears obtained from small-fruited varieties which are cooked whole. Continue чтениеgt Fish and seafood Jellied carp with raisins, honey parsley carrots, onions, eggs and lemon Vysheslavsky 1 carcass of a carp weighing about 1 kg 2 large tablespoons seedless raisins 1 piece of carrots 1 onion 1 tbsp honey 1 parsley root, 1 boiled egg juice of 12 lemon 1 tbsp 9 % vinegar, 10 g of gelatin granules 1 Bay leaf Continue чтениеgt Jam from apples, plums and apricots 500600 g apples g plums 500600 500600 500600 g apricots 200 g sugar ml

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