

# STRAWBERRY JAM



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** Juice extractor & SmoothieMix kit

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**Ingredients :** 6 jars

- 1.5 kg strawberries - 40 g pectin - 1.6 kg sugar - 1 knob butter

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1. Wash and hull the strawberries. Process them using the Smoothiemix and weigh out 1.4 kg. Pour the coulis into a saucepan and heat.

2. In a bowl, mix the pectin with 2 tablespoons of sugar. Sprinkle this onto the coulis and stir in gently with a wooden spoon. Bring to the boil and simmer for 3 minutes, stirring constantly. Add the butter and sugar and bring back to the boil for a further 3 minutes, still stirring. As soon as these 3 minutes are up, fill your jam jars right up to the top.

**Chef's tip :**

Note: commercial pectin (extracted from apples) is freely available. You will find it next to the sugar at your local supermarket.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

