



Perfect recipe for collective kitchens

Traditional Plum Jam

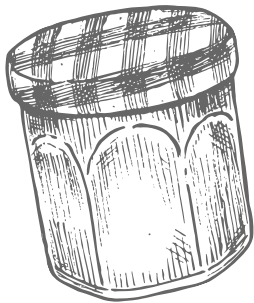
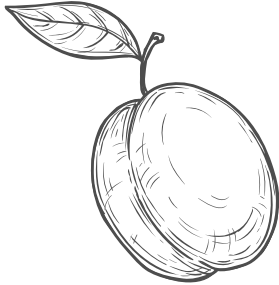
To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

PREPARATION 30 MIN

COOKING 20 MIN

SERVINGS 8

Ingredient	Amount	Number of recipes	Total amount
Plums, pitted and chopped	4 ½ cups		
Water	125 ml (½ cup)		
Sugar	125 ml (½ cup)		
Butter (optional)	2 ml (½ tsp)		
Powdered fruit pectin	1 sachet (50 g)		
Mason jars of 1 cup capacity	8		



Preparation

- Place the plums in a saucepan with water and bring to a boil. Reduce the heat, cover, and simmer for 5 minutes.
- Stir in sugar and add butter to reduce foam, if necessary.
- Bring to a rolling boil over high heat, stirring constantly, then quickly add the pectin. Return to a boil and boil for 1 minute, stirring constantly.
- Remove from the heat and remove and discard the foam that has formed on top of the mixture.
- Let cool for 2 hours.