Homemade Apricot and Mango Jam

czas przygotowania: **30 min**

poziom trudności: **łatwy**



A delicious homemade jam combining the delicate sweetness of ripe apricots with the tropical flavour of mango. Made with Gellwe Konfiturex 3:1 and a splash of lemon juice, this fruity preserve is perfect for spreading on toast, serving with pancakes or adding to cakes and desserts.

Składniki

For the apricot and mango jam:

- Apricots, pitted – 1 kg
- Ripe mangoes – 2
- Gellwe Konfiturex 3:1 – 1 pack
- Lemon juice – from ½ lemon

Sposób przygotowania