Homemade Mixed Fruit Jam with Apricots, Apple and Redcurrants

czas przygotowania: 20 min

poziom trudności: łatwy



A delicious homemade mixed fruit jam combining the natural sweetness of ripe apricots and apple with the slightly tart flavour of redcurrants. Made with Gellwe Konfiturex 3:1, this easy recipe is perfect for spreading on toast, serving with pancakes or adding a fruity touch to homemade cakes and desserts.

Składniki

- Apricots – 700 g
- Apple – 1
- Redcurrants – 200 g
- Sugar – 350 g
- Gellwe Konfiturex 3:1 – 1 pack

Sposób przygotowania