Homemade Sour Cherry Preserve with Rum

czas przygotowania: **15 min**

poziom trudności: **łatwy**



A delicious homemade sour cherry preserve with a rich, fruity flavour and an optional splash of rum. Made with Gellwe Konfiturex 2:1, this simple recipe is perfect for spreading on toast, serving with pancakes or adding to homemade cakes and desserts.

Składniki

- Gellwe Konfiturex 2:1 – 2 packs
- Sour cherries – 2 kg
- Sugar – 1 kg
- Rum – 50 ml (optional)

Sposób przygotowania