



## Rezepte aus der Behr Küche

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### Pumpkin Apple Jam



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  - 1kg Hokkaido pumpkin flesh
  - 500g sweet apples (cored and peeled)
  - 75ml water
  - 1 tsp. ginger powder
  - 1 tsp. ground vanilla
  - 1 pinch of cinnamon
  - 750g preserving sugar 2:1
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Coarsely grate the pumpkin flesh and apples and mix well with the other ingredients in a large pan. Bring the pan to a boil over a low heat, stirring frequently and, following the instructions on the sugar packet, cook at a rapid boil. Then test to see if it sets. If it does not set sufficiently, extend the cooking time by 1 or 2 minutes. Ladle into thoroughly cleaned jars while still boiling hot. Tip: You can additionally disinfect the lid before screwing tight by using a high-proof alcohol, such as rum for example. Pour off the alcohol if necessary. Tightly screw on the lid after filling and turn the jar upside-down for about 10 minutes.