



COOKING PASSION SINCE 1877

Wild spruce tip jelly



Serves: 4

INGREDIENTS

300 g Spruce tips
500 g Gelling sugar 3/1
400 ml Water or fruit juice
2 lemons

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Wash the tips of the spruce trees and lemon slices and cook covered with water for about 15 minutes. Allow the mixture to cool and steep overnight. Filter the brew to obtain about 300 millilitres of liquid. Fill up with a little water if necessary. Add the gelling sugar and bring to the boil (make a gelling test). Now you can sterilize glasses at 120°C Circotherm and added steam (high). Fill the jelly into the hot glasses and close them tightly.

The homemade spruce tip jelly gets a personal touch with a fresh spruce tip in each glass.