



COOKING PASSION SINCE 1877

## ROSEHIP JAM



for 2 glasses of 250 ml each

### INGREDIENTS

250 gr rosehips  
3 oranges, one untreated  
pulp of one vanilla pod  
1 cinnamon stick  
200 gr jam sugar 1:1  
juice and zest of ½ organic  
lemon

### PREPARATION

The first day: Pick out mushy rosehips. Wash and dry the berries and put in a pot. Use disposable gloves and mash the berries with your hands.

Finely grate the zest of the untreated orange, squeeze the juice from the other oranges and, if necessary, add a bit of water to have 350 ml liquid.

Mix the juice with the zest, vanilla pulp, vanilla pod and cinnamon stick with the mashed rosehips. Cover the pot and leave in your fridge to rest.

The next day: Boil up, cover the pot and let it simmer for around 25 minutes at medium heat until the rosehips are soft. Sieve the berries – and make sure to extract the rosehip juice by squeezing the rosehips properly against the sieve.

Pour the mass back into the pot, add jam sugar, lemon juice and zest and boil for another 5 minutes. If the jam is too liquid, boil a bit longer.

You can keep the unopened jars for about a year in a dry and cool place.

