



JERNEJ KITCHEN

APRICOT JAM WITH VANILLA

Apricot jam is such a delicious sweet preserve. This 4 ingredient recipe is simple, easy to make and the jam is not too sweet.

MAKES 5 LITERS
PREPARATION: 40 MINUTES

APRICOT JAM WITH VANILLA

4 kg fresh apricots, pitted

1 kg sugar

2 g vanilla beans

1 lemon (zest)

TOOLS AND EQUIPEMENT

kitchen knife

heavy pot

spoon

PREPARE

Cut the apricots into small chunks. Crack open a few pits (around 10) and place the kernels aside.

COOK

Add the apricots, kernels and caster sugar into a large, heavy pot. Scrape out the vanilla seeds and add them to the pot, also throw in there the empty vanilla beans. Bring to a boil, lower the heat and simmer for about 25 minutes, stirring constantly.

STORE

Remove the jam from the stove, add juice of one lemon, stir well. Spoon hot apricot jam into hot sterilized jars, and cover immediately with sterilized lids. Let the jars cool slowly.