

Strawberry jam different



Ingredients:

500g fresh strawberries

500g sugar

1 tablespoon balsamic vinegar

1 tablespoon green peppercorns

1 tbsp fresh basil shunned

Remove the crowns of the summer fruits and cut into pieces.

Put in a heavy pan with the sugar and balsamic vinegar.

Heat up, stirring frequently with a wooden spoon until the mixture boils.

Boil until a drop of the jam on a cold saucer is stiffening.

Simmer for 5 minutes more.

Finally, the peppercorns and basil are added, stirred and poured into cleaned jars.

Serve with pate as an appetizer or as a dessert with a slice of brie



HOLLAND STRAWBERRY HOUSE