



## Denise's Recipe for Plum Jam

Made with a Thermomix Kitchen Machine

### Ingredients

- 1 ½ pounds or 700 grams plums (fresh or frozen)
- 2/3 pounds or 300 grams mixed berries (fresh or frozen)
- 1 ounce or 20 grams marzipan almond paste (cut into small pieces)
- 1 pound or 500 grams canning sugar (ratio of fruit to sugar weight 2:1)
- ¼ ounce or 8 grams gingerbread spice
- ¾ teaspoon cinnamon

**\* You will also need canning jars and supplies.**

### Instructions:

1. Put the plums, berries and marzipan in the Thermomix bowl and mix for 10 seconds on speed 5.
2. Add the canning sugar and mix for 5 seconds, speed 5 again.
3. Cook it for 15 minutes / 215°F or 100°C / speed 2. Add spices shortly before the end of the time.
4. Blitz on speed 8 (time depending on the desired consistency) and put the jam in sterilized jars. Turn the jar upside down for 5 minutes.



*Enjoy!*

*If you do not have a Thermomix kitchen machine, you can cut the fruits and marzipan in very small pieces and mash it with the canning sugar, e.g. with a potato masher. Boil the mass in a pot on the stove top for approx. 20 minutes, medium heat, stirring occasionally. The bubbles will get smaller and tighter when you get closer to the finish line. At the end you add the spices. If you have larger pieces of fruits in your jam than you like, you can use the pulse setting on a blender.*