



GRAPE JAM



5 min.



40 min.



easy



230 g

INGREDIENTS

500 g grapes (red or white, with or without seeds)
½ lemon, peeled, pips removed
200 g sugar
1 pinch ground cloves

PREPARATION

1. Place grapes and lemon into mixing bowl and chop **5 sec/speed 5**. Scrape down sides with the aid of spatula and repeat.
2. Add sugar and cloves and cook **35 min/Varoma/speed 1**, placing simmering basket instead of measuring cup onto mixing bowl lid. Transfer the jam into sterilized jam jars with twist off lids and seal immediately. Turn jam jars upside down for 10 minutes before turning right side up and allow them to cool down. Store in refrigerator due to low added sugar content.

TIP

1. The jam can also be made with seeded grapes. In this case, blend **10 sec/speed 9** in step 1.