

PEACH JAM WITH VANILLA

Making jams is a great way to preserve nature's treasures. Even if we eat a lot of fruit from the garden or bake cakes with it, we are not able to use it all. And so, we preserve it or make jam from it to remind us of the flavors of summer in winter. When I open a jar of strawberry or currant jam and smell that aroma, it's like being back in a hot summer day for a moment.

Our favorites, which we prepare every year, include strawberry and currant. I also made a few jars of peach jam this year. I like to combine peaches with herbs - thyme or rosemary, but mostly for cakes, because at home these tastes don't meet with success. This time I only added vanilla. In addition to the jams that we plan to use to fill Linzer cookies, we prepare most of the jams with pieces of fruit, and this time is no different. And I must say that it really is summer in a jar.

Some tips to get started:

Use a pot with a thicker bottom and not too high.

In order the jam lasts for a long time, sterilize the jars and lids. I personally sterilize them in the oven. First wash the jars and lids with warm water and washing-up liquid, rinse with clean water and let dry. Place on a tray lined with baking paper and sterilize for 10 minutes in an oven heated to 160°C.

INGREDIENTS

(Makes 3-4 jars)

1 kg peaches
500 g caster sugar
1 vanilla pod
10 g pectin
juice of 1.5 lemons

INSTRUCTIONS

1. First, prepare the jars and sterilize them according to the information above.
2. Wash the peaches (use only well-ripened and healthy fruit), remove the pits, and cut them into smaller pieces. I also leave it with the peel. (If you don't want the peel on the peaches, scald the whole peaches or lightly burn the skin with a flame gun and peel the skin off).

3. Pour into a larger bowl, sprinkle with sugar (reserve 4 tablespoons of sugar) and leave in the refrigerator for 4-6 hours. The fruit will release juice, which will make the jam more delicious. After taking it out of the fridge, mix in the seeds from the vanilla pod.
4. Transfer to a saucepan and cook over low heat for 10-15 minutes. At this stage, add pectin/gelling agent mixed with sugar and bring to a boil, stirring occasionally. Finally, add lemon juice. Cook for another 5-10 minutes.
5. The jam is cooked when you drip a little jam on a plate, put it in the freezer for a while. If it holds together and has a jelly-like consistency, it's done. If it flows, it is necessary to cook it for a while longer.
6. Once it is done, fill the jars with the still hot jam. Fill 1-2 cm below the edge - for more convenient pouring, I recommend using a funnel. The jam will pour better, and you won't get the rims of the jars dirty. In case of soiling of the throat, it is necessary to wipe the jam so that the lid adheres well, and everything is preserved well. Close the filled jars immediately and turn them upside down and let them cool completely.