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Recipe number one hundred and twelve

Marmellata di Kiwi e limoni

Kiwi and lemon jam

Kiwis have been thriving north of the Alps for some time now. So today we are sending you our recipe, meant as a way of using up a surplus.

1 kg	peeled kiwis, quarter them and cut them into slices
0.5 lemons	stir in the juice
	separately:
0.5 lemon	quarter, cut into fine slices, cook with
50 g	sugar and
50 g	water
	until the slices turn «glassy»
300 g	sugar and the lemon slices with their juice, add to the kiwis,
	bring to the boil once and leave to stand overnight,
	so that all the ingredients combine nicely.
	Finishing the next day:
	Finish cooking with setting agent as instructed
	(it needs rather a lot of it).
	Important:
	Boil the jars and lids, fish them out of the pot with the spaghetti tongs,
	stand them on a cloth and fill them while they are hot.

Podere Riparbella
Agriturismo ecologico
Agricoltura biologica
58024 Massa Marittima, Italia
T +39 0566 91 55 57
www.riparbella.com



VERONICA'S TIP

When we harvest our kiwis in November, they are still rock hard. Put a few of them together with an apple into a sealable container and let them ripen in the dark.

Check them regularly.

That way they become wonderfully juicy and aromatic. Better to keep the store in a damp cellar than in the fridge.