



# Grape spoon sweet

40'  
Hands on

1 hour'  
Hands off

50'  
Cook Time

10  
Portion(s)

2  
Difficulty



## Ingredients

- 1 1/2 kilo grapes, without seeds
- 750-1000 g granulated sugar
- 10 peppercorns
- lemon zest, of 1 lemon
- lemon juice, of 1 lemon

To serve

- slices bread, toasted
- butter

## Διατροφικός πίνακας

Nutrition information per portion

478 Calories (kcal)	0.5 Total Fat (g)	0.1 Saturated Fat (g)	117.0 Total Carbs (g)
24%	1%	1%	45%
117.0 Sugars (g)	0.7 Protein (g)	0.5 Fibre (g)	0.02 Sodium (g)
130%	1%	2%	0%

## Method

- Wash the grapes very well. Remove the stems and put the grapes in a colander.
- In a food processor or a juicer, put 500 g of the grapes and drain the juice with a colander.
- Put some saucers in the freezer.
- Pour the grape juice into a [pot](#) along with the sugar, and boil over low heat by stirring until the sugar is dissolved.
- Remove the pot from the heat, add in the rest of the grapes, stir, and set them for 1 hour out of the heat and into the syrup.
- Place the pot on heat again, and boil on high heat for 5 minutes (the time counts from the point that it starts boiling), until some of the liquid evaporates and the syrup becomes a bit thick.
- Remove the grapes by using a [slotted spoon](#) and drain them in a colander placed over a [bowl](#).
- Add the juice that is poured into the bowl, along with the peppercorns, into the pot. Here, apart from the peppercorns, you can give more flavor to the sweet by adding the lemon zest, vanilla, geranium, etc.
- Keep boiling for about 45 minutes, or until the syrup is ready.
- Check if it is ready by dripping some of it onto the saucers that are in the freezer. If the syrup makes drops that do not spread, then it is ready.
- Add the lemon juice and stir.
- Add the grapes, stir, and in 1 minute turn off the heat.
- Allow some time for the sweet to cool completely, transfer it into clean, [sterilized jars](#), and seal well.
- Serve on toasted bread slices with hot butter.
- Store the spoon sweet in the refrigerator, for about a month.

## Tip

The specific spoon sweet could actually be served with a cake slice or even with yogurt.