



# Cherry and Rose Jam

10'  
Hands on

24 hours'  
Hands off

20'  
Cook Time

3 Jars  
Portion(s)

2  
Difficulty



## Method

Photo credit: G. Drakopoulos

- Wash and dry the cherries. Put them in a bowl along with the sugar and lemon juice. Let them sit for 1 hour. Crush the cherries with your hand so that they release even more of their juice.
- After 1 hour, transfer the mixture to a pot and bring to a boil. Boil for 1-2 minutes.
- Remove from heat and transfer to a bowl.
- Allow to cool. Cover with a plate and refrigerate overnight.
- The following day, strain the mixture and pour juice into a pot.
- Boil for 5 minutes and remove froth as it emerges.
- Add the cherries and rose petals. Bring to a boil again.
- Boil over high heat for 5 minutes or until it thickens.
- Remove from heat. Add the rose water. Stir to combine. Pour into jars.
- Seal and store.

## Ingredients

- 1 kilo rainier cherries (net weight without pits and stems)
- 1 kilo jam sugar (with pectin)
- juice from 1 lemon
- a few drops of rose water
- 2 handfuls of rose petals

## Διατροφικός πίνακας

Nutrition information per 100 gr.

479 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	119.0 Total Carbs (g)
24%	0%	0%	46%
98.0 Sugars (g)	0.0 Protein (g)	1.0 Fibre (g)	0.0 Sodium (g)
109 %	0%	4%	0%