

BLACKCURRANT AND WINE JAM



Ingredients for blackcurrant and wine jam

1 liter red wine

5 g black pepper

500 g blackcurrants

8 gelatin leaves

1 kg strawberry jam

Preparation of blackcurrant and wine jam

Boil the red wine with the pepper until you have a reduction of 2/3, add the blackcurrants. Bring to the boil again, add the jam and cook for further 30 minutes, then add the gelatin that was previously softened in cold water. Pour into jam jars and place in a fridge to keep.

This recipe has been created by the Hotel du Parc, Dijon, France and is displayed and kindly shared by the Cassissium.