

Recipe for Pear Puree

Ingredients

- approx. 2 kg/4.4 pd pears (or mixed with apples)
- lemon zest and spices (cinnamon stick, vanilla, star anise, ginger slice, orange zest)
- 2 - 3 tbsp honey, maple syrup or rice syrup



How it's done

- Wash the pears, remove the core and cut them into pieces (not too small!).
- Place the pear pieces together with a piece of lemon zest and spices of your choice (e.g. cinnamon stick, vanilla, star anise, ginger slice, orange zest) in an ovenproof dish (e.g. roasting tin, deep tray, etc.).
- Now drizzle with a little water and approx. 2 - 3 tbsp honey, maple syrup or rice syrup and cover. Leave it in the oven at 170 - 180 °C/338 - 356 °F for about 40 - 60 minutes until the fruit is soft as butter.
- Then remove the inedible spices such as cinnamon sticks and puree the pear puree. Finally, you can fill it into clean jars and sterilize it again for a better shelf life.

Recipe for Mulberry Jam



Ingredients

- 2 kg/4.4 pd mulberries
- 500 ml/17.5 fl. oz. water
- 1 sachet vanilla sugar
- 2 sachets Gelfix (2:1 ratio)
- 300 g/10.56 fl. oz. sugar
- 1 lime
- 1 pinch cardamom
- 1 pinch cinnamon

How it's done

- First clean the mulberries and then puree them with 1 L/17.5 fl. oz of water to a fine pulp.
- Now rinse the limes in hot water and cut into slices. Then mix the sugar with a little water and caramelize together with the limes.
- Now mix the Gelfix with vanilla sugar and spices to taste.
- Next, deglaze the caramelizing sugar with the mulberry puree and stir the mixture well (approx. 3 min).
- Leave to simmer for a little longer. Then it is ready and you can fill it into sterilized jars.

Simple Strawberry Jam

Ingredients

- 1 kg/2.2 pd strawberries
- 1 pkg preserving sugar (ratio 2:1)
- 1 vanilla pod and a little lemon zest



How it's done

- First wash and puree the strawberries.
- Then bring the strawberry puree to the boil with the sugar and vanilla pod (it should boil for at least 4 minutes while stirring).
- Now do the gelling test: pour a little onto a plate and observe the consistency. If the consistency is as desired, you can estimate and fill the jam.
- Screw the jars closed and turn them upside down... and your own strawberry jam is ready.

Delicious Recipe for Strawberry Liqueur



Ingredients

- 2 kg/4.4 pd strawberries
- approx. 1 L/17.5 fl. oz. water
- 500 g/17.6 fl. oz. sugar
- 5 pkg vanilla sugar
- 700 ml/24.5 fl. oz. rum (e.g. vanilla rum)

How it's done

- You need about 2 kg/4.4 pd of strawberries. Put them in a pan and cover with water so that all the strawberries are well covered (approx. 1 L/17.5 fl. oz. of water, depending on the size of the pan).
- Bring to the boil and leave to simmer for 10 minutes.
- Then strain the mixture very carefully without applying too much pressure, as the less of the pulp that passes through, the clearer the liqueur will be.
- Pour the rest back into the pan and add 500 g/17.6 fl. oz. of sugar and 5 pints of vanilla sugar.
- Now simmer everything for another 10 minutes. Then leave to cool slightly and add 700 ml/24.5 fl. oz. rum. I like to use vanilla rum for this.
- Stir well and pour hot into bottles.

Recipe for Elderflower Syrup

Ingredients

- approx. 20 elderflower cones
- 1 kg/2.2 pd sugar
- 10 g/0.35 fl. oz. citric acid (available from supermarkets or chemists)
- 1 L/17.5 fl. oz. water
- 2 organic lemons (juice and zest)
- 1 organic lemon cut into slices



How it's done

- Bring the water and sugar to the boil in a large pan until the sugar has dissolved.
- Then leave to cool to room temperature and stir in the citric acid.
- Do not wash the approx. 20 elderflowers (preferably harvested in the morning), just shake them out carefully to remove any bugs.
- Remove the coarse stems (the small ones can stay on).
- Now wash the lemons, peel them and squeeze them.
- Add the juice, zest and elderflowers to the sugar water.
- Cut the remaining lemon(s) into thin slices and add them to the pot. Now carefully submerge everything and weigh down with a plate if necessary.
- Now you need a little patience: cover the syrup and leave to infuse in a cool place for approx. 2 days.
- Now remove the cones from the sugar water using a slotted spoon. Then strain the syrup through a fine cloth (muslin cloth or tea towel) into a saucepan. The best and quickest way to do this is with a straining cloth.
- Allow the syrup to boil briefly (skim if necessary), then pour it into sterile bottles and seal them immediately.
- The syrup will keep for a year if sealed airtight and stored in a cool, dark place. Once opened, keep it in the fridge and use it up as quickly as possible.

Make Your Own Fruit Leather



With this recipe, you can even use the pomace from fruit. Pomace is the term used to describe all the residue left over after pressing fruit (pulp, peel, etc.)

Ingredients

- Pomace
 - Lemon juice
 - Some vanilla flavoring
- Image source!

How it's done

- Puree the pomace or pulp with a little lemon juice and vanilla flavoring until it is a fine paste.
- Then spread the mixture very thinly on a baking tray.
- Leave to dry in the oven at approx. 100 °C/212 °F. The oven should be slightly open. It is best to stick a wooden spoon in the door.