

Sea buckthorn jam with thyme and basil



Photo Hugo-Sébastien Aubert, La Presse.

PORTION 1 POT DE 250 ML

<u>Ingredients</u>	<u>Preparation</u>
<p>300 g (2 cups) sea buckthorn 1 C. thyme powder 20 fresh basil leaves, cut into very fine pieces 300 g (1 1/2 cups) sugar 80 ml (1/3 cup) water</p> <p>Sea buckthorn berries keep very well in the freezer.</p>	<ol style="list-style-type: none"> 1. Pour all the ingredients into a saucepan. Mix with a wooden spoon and bring to a boil. Reduce heat to low and simmer uncovered for 20 minutes, stirring regularly. 2. Pour the jam into a previously sterilized jar, close immediately and leave to stand at room temperature. Store in the refrigerator after opening.

Source : barbaragateau.com

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