



Elvea, festa all'italiana

VEGAN & GLUTEN FREE TOMATO JAM



Ingredients for Persons

0,50	Elvea Passata Bio
1 kg	ripe tomatoes
100 g	brown sugar
2 tablespoons	apple cider vinegar
1 tablespoon	fresh ginger
0,25 teaspoons	kaneel
0,12 teaspoons	ground cloves
1 teaspoon	salt
0,50 teaspoons	cayenne powder

Preparation

Put all the ingredients in a pan.

Stir with a wooden spoon.

Bring to a boil and keep stirring so nothing sticks to the pan and burns.

Reduce the heat and let it bubble away until it has thickened.

Pour into a jam jar.

Yummy!

You can keep the jam in the fridge for up to 10 days.

