



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.

