



*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.

