

Lemon, apple & orange zest Jam



🍴 For about 1500 ml of jam

Ingredients

10 lemons without skin (I used them to make limoncello:-),
about 800-900 g, net of valuation
2 apples golden, about 400 g, net of valuation
zest of 2 organic oranges
850 g caster sugar
4-5 g of agar agar

Method

Peel lemons, remove the white part and, where the white film comes off easily, that contains the cloves than place in a large pot. Peel and slice apples and add to lemon. Wash the oranges with a sponge, dry and peel with a potato peeler, peel then cut horizontally the length you want and also add to lemons. Finally, add sugar and bring to a boil. Cook for about 20 minutes, until the apples become transparent, then dissolve the agar agar in a coffee cup of water and add the mixture to lemon compound and cook for another 10 minutes. Put the hot jam into sterilized glass jars, stopper with new caps where possible, invert the jars for ten minutes so as to create the vacuum and allow to cool. For the sterilization of jars just boil in a pot for about twenty minutes, remove from the pan with the help of kitchen forceps and passing them in ventilated and preheated oven at 100 ° for 10 minutes.