

# Pumpkin Jam



🔗 For 900 ml of jam

## Ingredients

for each kg of pumpkin (excluding peel and seeds):

700 g of sugar

juice of 1 lemon

1 vanilla bean

3 tablespoons of Cognac (fundamental)

## **Method**

Cut the pumpkin into large pieces, taking care to remove all the peel and seeds. Put into a large pot, add sugar, lemon juice and the vanilla bean engraved. Bring to boil and cook on a high flame for two hours stirring occasionally with a wooden spoon. Towards the end of cooking remove the vanilla bean and scrape with the tip of the knife in its interior so as to take all seeds that are to be added to jam along with 3 tablespoons of Cognac. Cook for another few 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.