



# THE EUROPE

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## HOTEL & RESORT

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### **Festive Jam**

Our guests love the delicious jams which are made in house by our chefs; so much so that we have had many requests to share the recipe (you can also buy jars of our jams when you visit the hotel). If you would like to have a little of The Europe Hotel & Resort in your kitchen this Christmas you can make our Festive Jam as follows

### **Ingredients**

350g Fresh Cranberries  
600g Jam Sugar  
250g Strawberries or Mixed Forest Berries  
Zest & Juice of 1 Orange  
¼ tsp cloves  
¼ tsp Cinnamon or ½ stick  
60ml Water

### **Method:**

Heat berries and sugar on a low heat until soft

Add spices and simmer gently until setting point is reached

Allow to cool and serve with brown bread, scones, hot buttered toast...

Enjoy...

*The above recipe will make approx. 10 – 12 jars of 180ml. Once stored in sealed jars the jam will keep for 3-4 months. Once opened it should be eaten within 7 days*