

## Homemade jam...

...is of course much better than what you buy. Not only because it is cooked with a lot of love, but because you can also decide for yourself what goes into it. Creativity can run wild and the greatest combinations end up in the glass. Most store-bought jam is far too sweet for me. In addition, a home-made glass is a great and popular souvenir or gift for friends and family.

## Rhubarb is simply part of spring...

...but it's definitely not for everyone. The taste is quite unique. But when prepared correctly, this vegetable is a delicacy. The use of rhubarb is more like that of fruit. The red or green stems are usually prepared as a fruity compote, delicious jam or preserves, syrup or as a tempting cake. And all "non-rhubarb fans" will also like this rhubarb-raspberry jam, I promise...

### Ingredients:

- 450 g Rhubarb
- 400 g Raspberries
- 500 g preserving sugar 2:1
- half a lemon

Bring the raspberries to the boil briefly in a pot so that they break down. Then strain the hot mixture through a sieve and collect the juice in a container underneath.

Boil the pureed raspberries in a pot with all the other ingredients for the jam. Let it boil for about 3 minutes while continuing to stir. Puree finely as desired and then test for gelling.

After a successful gelling test, fill the finished jam into the prepared jars and close them.

Good succeed  
Kind regards, Nathalie