

Spicy Tomato Jam [with peaches]

1 Blanch the tomatoes: Start by cutting a small cross into each tomato's bottom, then carefully drop them into boiling water. Within 30 seconds their skin will begin to tear and pull back, immediately remove them with a slotted spoon and drop them into a bowl of cold water. Take out of the water, the skin will now slip off almost all by itself. Remove the stem core and coarsely chop the tomatoes.

2 Feel free to blanch the peaches as well, but since it is almost impossible to properly halve after removing their skin, I don't blanch them. Halve the peaches, remove the pit, peel with a knife and coarsely chop. Finely chop the chile peppers (including the seeds and membranes, this jam is supposed to be hot!).

3 Put the chopped fruits (~800 grams), chile peppers, lemon juice, spices and preserving sugar into a large pot and bring to a rapid boil while continuously stirring. Let boil for at least 5 minutes and skim off foam with a slotted spoon, if necessary. I used only half of the recommended amount of preserving sugar, because I was aiming for a smooth and slightly runny texture, but feel free to adapt the amount of sugar to your liking and test on a cold plate, if the jam does set. (optional, if you don't like larger chunks of fruit in your jam: puree with a handheld blender until smooth.)

4 Fill (sterilized) jars with boiling hot jelly (use a funnel tube, if you own one), leaving less than a centimeter of head-space. Keep in the fridge if not using sterilized jars - it will keep for up to several weeks. Best enjoyed with cheese, crackers, grilled meats or on top of a juicy burger patty!



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Recipe source: own creation

Prep time: ~30min.

Ingredients (yields 3-4 small jars):

- * ~700g ripe tomatoes
- * 2 peaches
- * 1-2 large, red chile pepper (e.g. dutch or cayenne)
- * juice of 1/2 lemon
- * 1/4 tsp fine sea salt
- * 1/2 tsp Ceylon cinnamon
- * 400g preserving sugar 1:1