Limequats & Kumquats Jam

1 Wash kumquats and limequats (untreated) thoroughly under water and filet the orange . Slice both kumquats & limequats thinly, remove small seeds. Leave about one third (of the slices) or per your preference intact, puree the rest together with the orange filets. Add slices, puree and juice into a pot. In case larger amounts are used, make sure the pot is only filled half way (prevents it from boiling over).

2 For the sugar I chose the 1plus1 type (1 part sugar used with 1 part fruit) to make sure the outcome was not too bitter. Add the sugar and the vanilla bean (scraped out seeds and shell) to the pot and bring the mix to a boil rapidly, while stirring. When it begins to bubble vigorously, let boil for another 4-5 minutes. As the mixture thickens, keep stirring to prevent sticking.

3 Normally I would pay close attention to sterilizing the jam jars (washed empty jars with screw lids) with boiling water...however, since I knew the small jam jar wasn't going to last more than 2 days I generously skipped that part.

4 Pour boiling hot jam into jars, cover and allow to cool down for a few hours.

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Recipe source: own creation

Required time: prep. 20 min., cooking 5 min., yield: one sm. jar

Ingredients:

* 1 vanilla bean
* 75g limequats & kumquats (untreated)
* 75g filets of an orange (incl. juice)
* 150g preserving sugar (1plus1)

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