

# DELICIOUS *autumn java*

Recipes & Photos :  
**Christiann Koepke** 



# TOMATO & RED PEPPER

*Jam*

**MAKES 12 OUNCES (.75 PINTS)**

*Who said that making jam is old fashioned and boring? Our food creator, Christiann Koepke, created three special and creative recipes.  
Bon Appétit!*

*1 pound (about 6 small) heirloom tomatoes, ripe, cored and chopped*

*½ pound (about 1 ½) red peppers, cored and chopped*

*200g (1 cup) sugar*

*25g (2 tablespoons) freshly squeezed lime juice*

*1 teaspoon ground cumin*

*1 teaspoon salt*

1. Combine all ingredients in a medium saucepan
2. Bring to a strong simmer (not quite boiling) over medium heat, stirring often.
3. Reduce heat and continue to simmer, stirring occasionally, until mixture has consistency of thick jam, about 40-45 minutes.
4. Remove from heat and mix in blender or food processor until desired consistency is reached.
5. Cool and store in an airtight jar for up to 2 weeks.



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FRENCH MALL



# FIG, PLUM & BRANDY

## & Jam

**MAKES 24 OUNCES  
(1 1/2 PINTS)**

*1 1/2 pounds ripe fresh figs  
(preferably black),  
stemmed, cut into 1/2-  
inch pieces*

*1/2 pound (about 3 small)  
plums, ripe, cored and  
chopped*

*500g (1 1/2 cups) honey*

*70g (1/4 cup + 2  
tablespoons) brandy*

*98g (1 cup) walnuts,  
chopped*

*1 lemon*

*1/4 teaspoon sea salt*

1. Using vegetable peeler, remove peel from lemon (yellow part only) in long strips. Cut peel into matchstick-size strips (about 3 tablespoons).
2. Combine lemon peel, figs, plums, honey, brandy, and salt in large, heavy, deep saucepan. Stir. Soak at room temperature for 20 minutes.
3. Bring fig mixture to a strong simmer over medium-high heat, stirring often.
4. Reduce heat and continue to simmer, stirring occasionally, until mixture has consistency of thick jam, about 30 to 35 minutes.
5. Add walnuts and cook an additional 10 to 15 minutes.
6. Remove from heat and cool.
7. Store in an airtight jar for up to 2 weeks.



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# PEAR, *& Vanilla* CARDAMOM Jam

**MAKES 24 OUNCES**

**(1 1/2 PINTS)**

3 *lbs. (approx. 6 large) Bartlett or red pears, ripe, peeled, cored, cut into 3/4" chunks*

2 *vanilla beans, split lengthwise, seeds scraped*

1 *cup sugar*

1 *tablespoon fresh lemon juice*

2 *earl grey tea bags*

1 *teaspoon cardamom*

1. Bring 3/4 cup water to a boil. Steep earl grey tea bags for 15 minutes.
2. Place steeped tea and remaining ingredients in a medium saucepan and bring to a strong simmer over medium-high heat, stirring often.
3. Lower heat to simmer gently for about 40 minutes, gently mashing the pears halfway through. Continue to simmer for another 15-20 minutes.
4. Remove from heat.
5. Pulse mixture in blender gently, adding 1-3 tablespoons of water if needed until desired consistency is reached.
6. Store in an airtight jar for up to 2 weeks.



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*Bon  
Appetit!*