Recipes & Photos : Christiann Koepke 🔗

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TOMATO

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
- ¹/₂ pound (about 1 ¹/₂) red peppers, cored and chopped

200g (1 cup) sugar

- 25g (2 tablespoons) freshly squeezed lime juice
- 1 teaspoon ground cumin
- 1 teaspoon salt

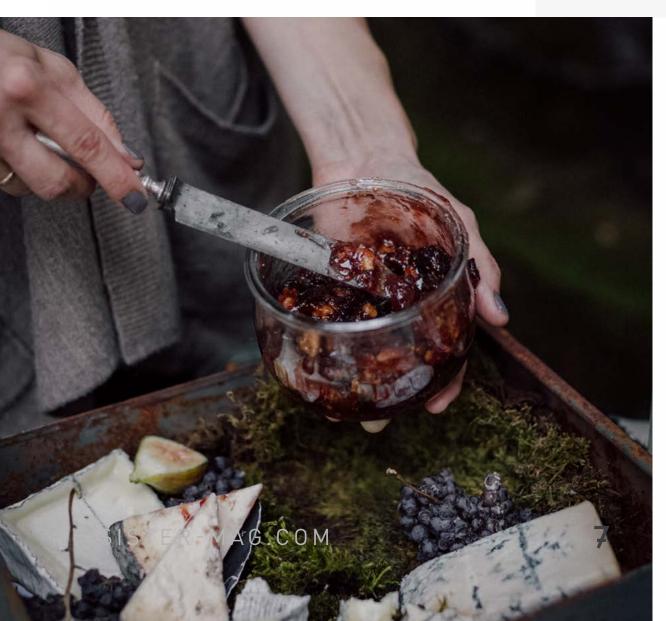
- 1. Combine all ingredients in a medium saucepan
- 2. Bring to a strong simmer (not quite boiling) over medium heat, stirring often.
- 3. Reduce heat and continue to simmer, stirring occasionally, until mixture has consistency of thick jam, about 40-45 minutes.
- **4.** Remove from heat and mix in blender 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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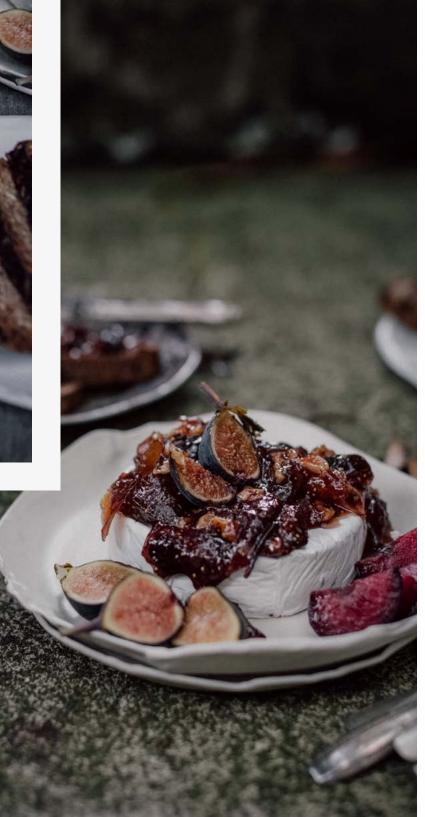
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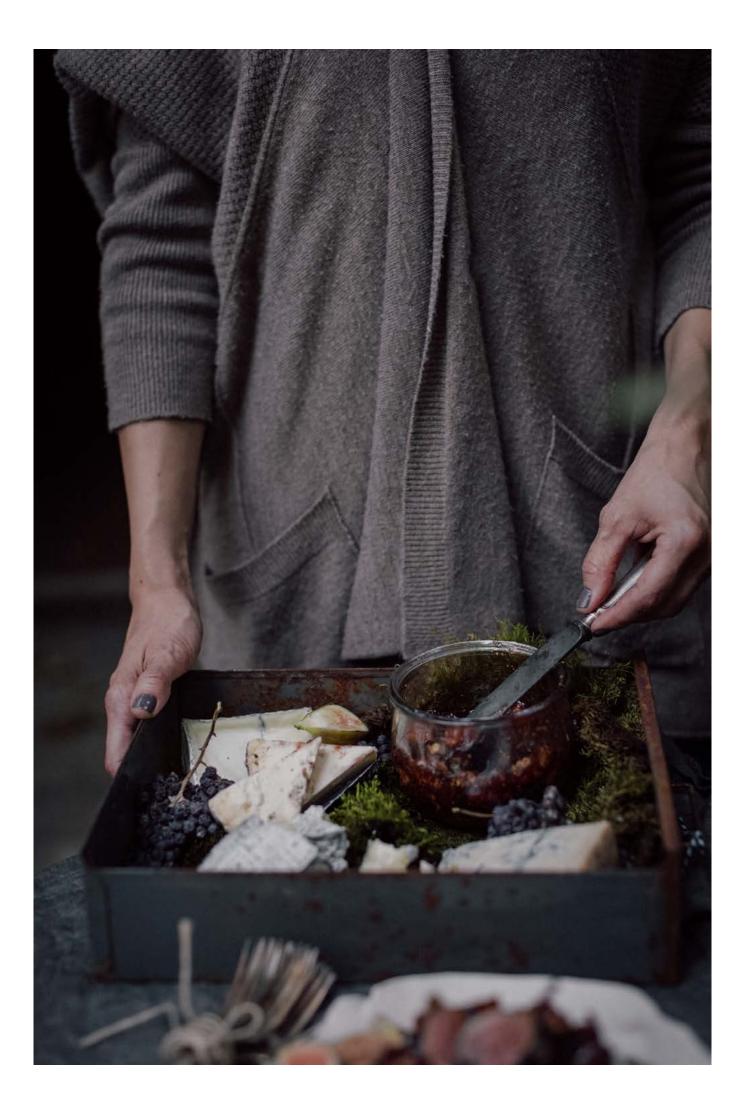
MAKES 24 OUNCES (1 ¹/₂ PINTS)

- 1 ¹/₂ pounds ripe fresh figs (preferably black), stemmed, cut into 1/2inch pieces
- ¹/₂ pound (about 3 small) plums, ripe, cored and chopped

500g (1 ½ cups) honey

- 70g (¼ cup + 2 tablespoons) brandy
- 98g (1 cup) walnuts, chopped
- 1 lemon
- 1/4 teaspoon sea salt

- 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 additional10 to 15 minutes.
- 6. Remove from heat and cool.
- Store in an airtight jar for up to 2 weeks.



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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
- vanilla beans, split 2 lengthwise, seeds scraped
- cup sugar
- tablespoon fresh *lemon juice*
- earl grey tea bags
- teaspoon cardamom



- Bring ³/₄ cup water to a boil. Steep 1. 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 pears halfway through. the Continue to simmer for another 15-20 minutes.
- Remove from heat. 4.

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- 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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