



Dulce de Moras

Description

This is a fantastic jam which you can mix with other desserts or eat with a piece of toast. I picked this from the garden and froze for few weeks ago. It is a good and easy complement for my desserts.

Dulce de Moras or Blackberry Jam (English version below)

Ingredientes

- 200 gramos de moras (blackberries) lavadas y sin hojas.
- 100 gramos de azúcar
- 1 Astilla de canela
- 2 clavos de olor
- 200 mililitros de agua

Preparación

1. Se ponen todos los ingredientes en una olla a fuego medio.
2. Se deja cocinar hasta que el jugo de las moras este espeso.
3. Luego de cocinar se deja enfriar y se puede envasar en un recipiente con tapa.

Blackberry Jam (English version)

Ingredients

- 200 grams of blackberries, washed and without leaves.
- 100 grams of sugar
- 1 cinnamon stick
- 2 cloves
- 200 millilitres of water

Preparation

1. Put all the ingredients in a saucepan over medium heat.
2. Allow to cook until the blackberries juice is thick.
3. After cooking, allow to cool and it can be packaged in a container with a lid or jar.