



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Kiwi Jam

Kivi Reçeli



1 kg ripe kiwi
1 kg sugar
1 lemon

- # Wash the kiwis and peel them. Then chop the kiwis.
- # Place the kiwi pieces into a cooking pot, add sugar and cover the lid of the pot. Place the pot into a cool place to rest it overnight.
- # The day after, the sugar should be dissolved and the mixture should be juicy.
- # Place the pot over the medium heat without covering its lid. When you see the bubbles, remove the bubbles by a spoon and turn the heat to low.
- # Cook the jam carefully until it reaches to the right density.
- # Finally, add lemon juice. Cook for about 5-6 minutes for more. When it cools down in the pot, fill it into the jars.

Note: You should not stir the jam during the cooking too much. It is just advised to stir if it is up to boil over.