

Recipe

Guava Jam

By

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Ingredients:

- 1-kilo guava pulp (1 ½ kilo guava deseeded.)
- Sugar - 1-kilo
- Citric acid - 4 grams
- Butter - 50 grams
- Salt for taste.

Preparation

1. Cut guava fruit into small pieces and pressure-cook them for 4 whistles.
2. Cool and shift the pot and add sugar and mix well.
3. When sugar dissolves add citric acid and stir till it thickens.
4. When it thickens and leaves the sides of the pot remove it.
5. Grease a thali and pour the contents and press with hand or some vessel.
6. Sprinkle almond, pistachio and cashew nut pieces and when cool cut in to pieces and wrap it in butter paper and keep it in an airtight container.
7. It can stay for 5-6 months without refrigerator.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**