Tomato Jam - Tomato Jam with Chili

Hearty Tomato Jam Made with ORO di Parma Sugo Vegetables

Easy 40 min.



This tomato jam combines the fruity sweetness of sun-ripened tomatoes with the subtle heat of chili and the tangy note of red wine vinegar. It's ideal as a savory spread on toasted bread, with cheese, or with antipasti.

Ingredients

Ingredients for about 2 jars (250 g each):

1 red chili pepper

1 red onion

1 clove of garlic

400 g ORO di Parma Vegetable Sugo

200 g jam sugar

100 ml red wine vinegar

1 pinch of salt

Step 1: Prepare the chili, onion, and garlic

Cut the chili pepper in half lengthwise, remove the seeds, and finely chop the flesh. Peel the onion and garlic and dice them finely.

Step 2: Making Tomato Jam

Place the ORO di Parma Sugo, vegetables, chili, onion, garlic, jam sugar, red wine vinegar, and salt in a pot. Bring to a boil, stirring constantly. Then let the mixture simmer over medium heat for about 30 minutes, until the desired consistency is reached.

Step 3: Bottling and Preserving

Pour the hot tomato jam immediately into jars that have been thoroughly cleaned and rinsed with hot water. Seal the jars tightly and let them cool completely.

Step 4: Serving

Serve the tomato jam on toasted bread with mozzarella and arugula. It also pairs wonderfully with hard cheeses, antipasti, or grilled vegetables.

Used products:



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