



# Four jams / Chutney / Marmelade



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Demorado



*Dificuldade*  
Fácil



*Custo*  
Intermediate



*Com quem?*  
With friends



*Nº de pessoas*  
4 pessoas

## Ingredientes



Respectively:  
**Tomato, chilli pepper and  
curry jam / Strawberries  
and chilli pepper jam /  
Peppers chutney / Onion  
marmelade**  
To taste: Gallo Piri Piri  
Sauce



**Peppers chutney - To taste:**  
Gallo Extra Virgin Olive Oil  
Reserve



**Peppers chutney - To taste:**  
Gallo Vinegar White Wine

- **Tomato, chilli pepper and curry jam**
- 1kg tomatoes
- 1kg brown sugar
- 1 apple
- Curry powder, to taste
- Ginger powder, to taste
- Chilli pepper, to taste
- **Strawberries and chilli pepper jam**
- 1kg strawberries
- 500g sugar
- 1 tbsp lemon juice
- 1 chopped chilli pepper
- **Peppers chutney**
- 1kg red and green roasted peppers
- 2 cinnamon sticks
- 2 onions
- 100g brown sugar
- 1 chopped chilli pepper
- **Onion marmelade**
- 2 sliced onions
- 2 cinnamon sticks
- 2 onions
- 100g brown sugar
- 1 chopped chilli pepper

## Modo de preparação

1

**Tomato, chlili pepper and curry jam**

2

In a kitchen robot, put the tomatoes cut into pieces, the brown sugar, the apple cut into small pieces, the curry, the ginger and the chili pepper.

3

Grind well and put in a pan. Add the Gallo Original Piri-Piri Sauce, to taste.

4

Mix well and cook in low heat, occasionally stirring. Let the jam cook until it thickens and does not stick to the bottom.

5

While hot, store it in dry glass jars and cover them.

6

Put the jars upside down so they naturally create vacuum.

7

**Strawberries and chlili pepper jam**

8

Cut the strawberry tops and them cut the strawberries in half.

9

Put them in a pan together with the sugar, lemon juice and chopped chilli pepper.

10

Add the Gallo Original Piri-Piri Sauce, to taste.

11

Mix well and cook in low heat, occasionally stirring. Let the jam cook until it thickens and do not stick to the bottom.

12

While hot, store it in dry glass jars and cover them.

13

Put the jars upside down so they naturally create vacuum.

14

**Peppers chutney**

15

In a pan, put Gallo Extra Virgin Olive Oil Reserve and braise the chopped onion with the cinnamon for 20 minutes.

16

Add the chopped peppers, the chili pepper, the Gallo Original Piri-Piri Sauce, the sugar and Gallo White Wine Vinegar. Mix.

17

Cook in low heat until you get a jam consistency.

18

Remove the cinnamon sticks and while hot, store it in dry glass jars and cover them.

19

Serve with cheeses or roasted meat.

20

**Onion marmelade**

21

In a pan, put Gallo Extra Virgin Olive Oil Reserve and braise the chopped onion with the cinnamon for 20 minutes.

22

Add the sliced onions, the Gallo Original Piri-Piri Sauce, the sugar and Gallo White Wine Vinegar. Mix.

23

Cook in low heat until you get a jam consistency.

24

Remove the cinnamon sticks and while hot, store it in dry glass jars and cover them.

25

Serve with cheeses or roasted meat.

### Produtos utilizados



*Piri Piri Sauce*  
Piri-Piri with Olive Oil



*Reserve*  
Extra Virgin Olive Oil



*White Wine*  
Daily Vinegar



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