

**Miele**

# Mixed berry conserve

By Miele

**30 minutes**

Preparation Time

**35 minutes**

Cooking Time

**6-7 jars, each 250ml**

Serves



## INGREDIENTS

- 250g strawberries, hulled, cut in half
- 250g raspberries
- 250g blackcurrants, stalks removed
- 250g redcurrants or blueberries
- 1 vanilla pod, cut in half, seeds scraped
- 1 lemon juice and zest
- 1kg jam sugar

## METHOD

1. Pre-heat Oven on Fan Plus at 120°C.
2. Place jars and lids into the Oven to sterilise for 20 minutes.
3. Mix together the fruit and vanilla seeds, lemon zest and juice.
4. Place the mixture in a food processor to puree. Add jam sugar and stir to combine.
5. Remove sterilised jars from Oven and carefully fill  $\frac{2}{3}$  full with mixture.
6. Place the jars onto a rack or into a perforated steam container on shelf position 2.
7. Select: Combination mode Fan Plus at 150°C + 35 minutes + 0% moisture.
8. At the end of the cooking time, remove the jars from the Oven and leave to stand for 5 minutes.
9. Secure lids onto jars. Leave to cool at room temperature.