


TRADITIONAL JAMS AND JELLIES

Chatenois



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+ Description

Alsatian jams and jellies: authentic gourmet expertise.

Jam occupies a special place in Alsatian cuisine. At breakfast, it enhances a slice of fresh bread; at teatime, it is spread on a crêpe, doughnut or homemade yoghurt.

Prepared using traditional methods, each jam begins with a careful selection of fruit before being cooked in the old-fashioned way in copper cauldrons. Slowly, the scent of fruit mixed with sugar fills the air, revealing the artisans' expertise.

The sugar content, measured precisely between 63 and 65%, guarantees a perfect texture and optimal preservation.

Want to find out more? Visit our artisan partners to discover the secrets of how it's made... and succumb to the temptation of 100% Alsatian jam.