



TRADITIONAL JAMS AND JELLIES

Chatenois



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+ Description

The jam has all its place at the table for a good breakfast. You can taste it on pancakes, in doughnuts or in yoghurt.

The making of the jam starts with the selection of the fruits, then we peel, stone and cut it.... The cooking is done the old-fashioned way in copper cauldrons. The total sugar content is checked with a refractometer at the end of cooking. The sugar content must be between 63 and 65% in order for the product to keep well.

To find out more about this artisanal know-how and discover all the stages of production, visit one of our partners.