

LIEFMANS JELLY

Ingredients

- LIEFMANS ON THE ROCKS 1 BOTTLE
- LEMON JUICE 1/2 LEMON
- JAM SUGAR (VERSION 1 KG SUGAR FOR 2 KG FRUIT) 180 G



RECIPE

1. Pour the Liefmans On The Rocks into a large saucepan. TIP: the foam rises so be sure to choose a large, high saucepan.
2. Add the lemon juice and warm gradually over a low heat. Add the sugar and stir it in.
3. Boil for 3 minutes and skim.
4. Pour the hot jelly into a sterilized jar. Seal with a lid and allow to cool upside down.
5. TIP: This jelly is delicious with cheese, but also lovely with meat dishes.
6. Share your On The Rocks moment with #Liefmans

Liefmans
ON THE ROCKS