

SAN FANTINO Pear jam

Ingredients: Pear, sugar, lemon

Production: 30 kg

Price: 7 euro for a 300 gr jar



The Coscia pear is a small green/yellow pear that ripens in July and August, It is very sweet and juicy so it is very difficult to keep some for the jam as they get eaten by our guests and everyone else very quickly.

We pick the pears in July and August, remove the skin and cut them in eights. We then add some lemon and sugar measuring a third of the pears' weight. After a few hours we cook the pears and then fill jars that have been sterilised in the oven.

The product has a shelf life of several years at ambient temperature but must be kept in the fridge once opened.

The result is a most delicious jam, good on a slice of bread but exceptional on aged goat's and sheep's cheese as well as on a roast lamb.

A great present when invited to a dinner.