

# SAN FANTINO Annurca apple jam

Ingredients: Annurca apples, sugar

Production: 10 kg

Price: 7 euro for a 300 gr jar



The Annurca apple known also as the “Queen of the apples” and considered by many as the best of all apples is small, with a red and gold colour. It is crunchy, juicy and has a pleasant acidic taste. It is an ancient variety depicted on frescos in Pompei and is now a protected denomination and is included in the Ark of Taste of the Slow Food.

We pick the apples in October, remove stones and the bugs that often are inside. We then add sugar measuring a third of the apples’ weight. After a few hours we cook them 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 tangy and irresistible jam, good on a slice of bread but also with roast pork or in a cake.

A great present when invited to a dinner.