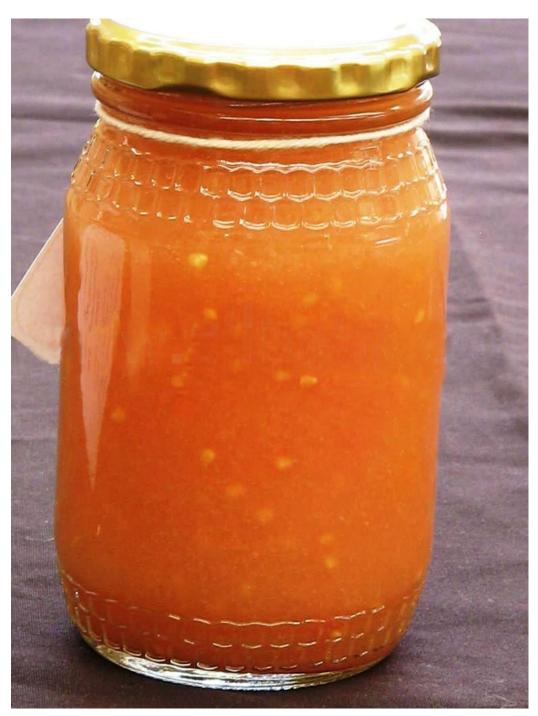
# Recipe

## Guava Jam



#### Bhaktin Archana



## **Ingredients:**

- 1-kilo guava pulp (1 ½ kilo guava deseeded.)
- Sugar 1-kilo
- Citric acid 4 grams
- Butter 50 grams
- Salt for taste.

## Preparation

- 1. Cut guava fruit into small pieces and pressure-cook them for 4 whistes.
- 2. Cool and shift the pot and add sugar and mix well.
- 3. When sugar dissolves add citric acid and stir till it thickens.
- 4. When it thickens and leaves the sides of the pot remove it.
- 5. Grease a thali and pour the contents and press with hand or some vessel.
- 6. Sprinkle almond, pistachio and cashew nut pieces and when cool cut in to pieces and wrap it in butter paper and keep it in an airtight container.
- 7. It can stay for 5-6 months without refrigerator.

### Serves

2 Persons.

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