

Vişne Reçeli

Ev yapımı vişne reçeli tarifi. Sadece 3 malzeme ile sağlıklı, pektin içermeyen geleneksel reçel. Kolay hazırlık ve saklama ipuçları.

30 min

HAZIRLIK

1h

PIRME

1h 30min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Vişne Reçeli

Malzemeler

- 1 kg sour cherry
- 1 kg granulated sugar
- 1 lemon
- 1 tsp lemon salt

Yapılış

- Prepare the cherries**

Remove stems from 1 kg cherries and rinse thoroughly in cold water. Discard any bruised or damaged cherries. Use a cherry pitter, drinking straw, or glass bottle to carefully remove all pits from the cherries.
- Layer and rest overnight**

Layer the pitted cherries and 1 kg sugar alternately in a large, heavy-bottomed pot - first a layer of cherries, then sugar, repeating until all ingredients are used. Cover and let rest overnight at room temperature to allow the cherries to release their juices.
- Begin cooking the jam**

Place the pot over low heat and bring the cherry-sugar mixture to a gentle boil without stirring, about 8-10 minutes. Cook for the first 10 minutes without stirring to prevent the cherries from breaking apart.
- Add 1 teaspoon lemon juice when the jam begins to thicken and darken in color, about 15-20 minutes total cooking time. Gently stir with a wooden spoon, being careful not to crush the cherries.**
- Continue cooking for 5 more minutes, stirring occasionally. Test doneness by dropping a small amount on a cold plate - it should hold its shape and drip slowly when lifted with a spoon.**
- Sterilize jars**

Wash glass jars and lids in hot soapy water and rinse well. Place jars (without lids) in a 100°C (212°F) oven for 10 minutes to sterilize. Keep jars hot until ready to fill.
- Fill and seal jars**

Remove jam from heat and immediately ladle the hot jam into hot sterilized jars, leaving 1/4 inch headspace. Gently tap jars to release air bubbles and wipe jar rims clean before sealing with lids.
- Water bath processing**

Place sealed jars in a large pot of boiling water, ensuring jars are covered by 1 inch of water. Process for 20 minutes to ensure proper

sealing.

9

Cool and store

Remove jars from water bath and cool completely on a towel-lined surface. Check that lids have sealed properly by pressing the center - they should not pop back. Store sealed jars in a cool, dark place for up to 1 year.

puçlar?

Taze ve sert vi?neler seçin. Yumu?ak veya ezilmi? vi?neler reçelde da??l?r ve ho? olmayan bir görünüm verir.

Çekirdek ç?karmak için özel aparat kullan?n. Yoksa temiz bir pipet veya cam ?i?e a?z?ndan yararlanabilirsiniz.

Geni? tabanlı?, paslanmaz çelik tencere kullan?n. Alüminyum veya bak?r tencereler meyve asidi ile reaksiyona girerek metalik tat verebilir.

Reçeli kar??t?rmak için tahta ka??k tercih edin. Metal ka??klar asitli ortamda istenmeyen tat verebilir.

?eker ve vi?neyi gecelik dinlendirin. Bu sayede vi?neler suyunu b?rak?r ve pi?irme süresi k?sal?r.

Limon suyu mutlaka ekleyin. Hem do?al pektin kayna??d?r hem de renk koruyucu görevi yapar.

Köpük olu?ursa tahta ka??kla al?n. Köpük reçelin berrakl??n? bozar.

Kavanozlar? düzgün sterilize edin. S?cak f?r?nda bekletmek en etkili yöntemdir.