

Pumpkin jam with ginger, lemons and oranges



Ok, so this is the last recipe with my pumpkin. I discovered that pumpkin it's very versatile, i made a [Soup](#), a [Quiche with gorgonzola](#), [Pumpkin bread](#) and this awesome Jam! So yeah, you can cook all sorts of delicious food with it.

Pumpkin Power!

You'll need:

- Pumpkin – 1.5 kg (peeled, deseeded and grated)
- Water – 500 ml
- Oranges – 2 (sliced into thin semi-circles)
- Lemons – 3 (sliced into semi-circles)
- Ginger root – sliced into small pieces
- Sugar – 500g

If you have everything ready as mentioned above, mix the **grated pumpkin with water, lemons, oranges, ginger and sugar**. Bring everything to boil – low heat for about an hour.

Boil it until it's thick enough. Put the pan aside and let it cool for a couple of minutes. Fill your sterilized jars with this awesome marmelade and enjoy it everytime you need something sweet!

Pumpkin Power!



