

## Strawberry Guava Jam

Yield 32 oz jam Prep Time 15 minutes Cook Time 30 to 40 minute

Equipment: deep pot, spatula and 32 oz glass jar container

### Ingredients

4 cups fresh strawberries (cleaned and leaves removed), 2 cups guava concentrate,  
1.5 tbsp pectin, 4 tbsp lemon juice, 4 cups sugar, 1 tbsp butter

### Directions

1. If bought frozen, thaw out the guava concentrate and put aside.
2. Wash and strain strawberries then remove the leaves.
3. Slice strawberries in small cube sizes or with a masher, lightly mash strawberries.
4. Take 1 cup of the sugar, add pectin and mix thoroughly.
5. In a deep pot, mix strawberries, guava concentrate, lemon juice and the sugar-pectin mixture and mix thoroughly until the sugar is fully incorporated.
6. Add butter to help avoid foaming.
7. Cook on high heat until boiling then add the remainder of the sugar stirring until it fully dissolves.
8. Continue cooking on medium-high heat, stirring occasionally and scraping the bottom and side of the pot.
9. Bring the jam to a full rolling boil and cooking for another 2 minutes stirring and scraping. The total boiling time is between 30 to 40 minutes.
10. To check for the right consistency, dip a flat spatula in the jam and tilt to allow the jam to flow back into the pot. If the flow slightly curtains, then the jam is done otherwise continue cooking.
11. Pour jam into the container and allow to cool. It can be stored in the fridge for up to 3 months.



## Strawberry Guava Cream Cheese Croissants

Ingredients: butter croissants, jam, 8 oz cream cheese, 1.5 cups whipping cream, 1/4 c sugar,  
1 tsp vanilla extract

- With a scissor, cut the center of the croissants with an x deep enough but not cutting through bottom.
- Using a finger, create a hole in the croissant and also lightly pushing on the sides to create enough room for the jam.
- Place jam in a pastry bag or a Ziploc and fill the croissant with the jam leaving a small room for the whipped cream cheese.
- In a bowl, cream together cream cheese and sugar. Continue mixing until all lumps disappear and the mixture looks creamy.
- Add whipping cream and vanilla and whip until reaching a piping consistency but be careful not to over mix.
- Place the whipped cream cheese on a pastry bag or a Ziploc bag and pipe on top of the jam. Garnish with a half slice of strawberry.