

La Marmellata is a small-batch preserve business focused on unique, handcrafted jams, conserves, and baked goods using local, seasonal and organic ingredients whenever available. My jams are low sugar so the sweetness that you taste is the sweetness of the fruits. I use combinations of sweet, savory, salty and tart components that elevate the ordinary to the inspiring.

Jam and Salsa FAQs

» All jams and salsas have a processing date that is printed on the label. Unopened, they are good for approximately 1 year from that date.

» Once opened, jams are good for approximately 4-6 weeks; salsas are good for approximately 2 months (8 weeks). I don't use preservatives so these products must be refrigerated once opened.

» To use any of the jams as a glaze or marinade, spoon some into a small pot and melt on low heat. This will help liquefy the jam and allow for drizzling or marinating.

Recycling

Bring back a canning jar and receive \$.50 per jar towards your next purchase.

No cash value. Discounts are given when jars are turned in to La Marmellata and a new purchase is made.

Marina Bloomfield, Chief Preservest
Kyle, TX

Website: www.LaMarmellata.com

Email: La.marmellata8@gmail.com (best way to reach me)

Instagram: [@LaMarmellata.Texas](https://www.instagram.com/LaMarmellata.Texas)
Facebook: [LaMarmellata8.Texas](https://www.facebook.com/LaMarmellata8.Texas)

Copyright 2023 La Marmellata

Jam isn't just for breakfast

Creative Uses for Jam and Salsa.

- Blend your favorite jam with milk, fresh fruit and yogurt
- Serve jam on cream cheese and crackers
- Use the jam as a glaze for pork or chicken; or add it to BBQ sauce
- Liven up cheesecake with a dollop of jam on top
- Gently warm up jam to thin it and pour over ice cream
- Stir into cottage cheese or yogurt
- Serve some jam with sliced up fruit
- Put a spoonful in a bowl of oatmeal
- Add jam to vanilla or plain yogurt
- Cover a wheel of brie cheese with puff pastry & bake
- Stir jam into icing for a different kind of cake topping
- Mix into pancake batter
- Make a jam tart: fill individual pastry tartlets with jam, bake & serve with ice cream
- Jammy Muffins: half fill muffin cups, spoon some jam over, then add batter on top and bake.
- Use jam as a crepe filling
- Add to your favorite smoothie
- Mix jam with oil, vinegar and any spices & use as a sweet salad dressing (warm jam so it's can blend)
- Drizzle warmed-up jam over hot and spicy wings
- Spread jam over chicken breasts or pork before removing from the grill or oven (you may want to warm the jam so it will drizzle better). Apply the last 2 minutes of cooking so it doesn't burn.
- Use salsa on meats, tacos or as a marinade - take a dollop or two, gently warm in a pan and drizzle over your protein
- Add a spoon or two of salsa to rice or noodles to make a tasty side dish

Jam Pairings

- Peach Jam and Burrata
- Pear Jam and Brie
- Raspberry Jam and Cream Cheese
- Apple Jam and Cheddar
- Fig Jam and Blue Cheese

La Marmellata