



Plum Butter with Chocolate



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Introduction

Plum preserves with chocolate, known as “powidła śliwkowe z czekoladą” in Polish, offer a delightful blend of sweet and rich flavors, perfect for enhancing various dishes. This delicious recipe not only highlights the natural sweetness of plums but also introduces a luxurious touch with the addition of chocolate. Whether you’re spreading it on toast or using it as a filling in desserts, this preserve is sure to impress.

Detailed Ingredients with measures

- Plums: 1 kg
- Sugar: 300 g
- Dark chocolate: 100 g
- Lemon juice: 2 tbsp

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 1 hour

Total Time: 1 hour 20 minutes

Yield: Approximately 4 jars



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Detailed Directions and Instructions

Prepare the Plums

Wash and dry the plums. Cut them in half and remove the pits.

Cook the Plums

Place the plums in a large pot. Cook them over low heat, stirring occasionally to prevent sticking, until they start to break down and release their juices.

Add Sugar

Once the plums have softened, add sugar to taste. Stir the mixture well to combine everything.

Simmer

Increase the heat slightly and allow the mixture to simmer. Keep stirring to ensure it doesn't burn. This process can take a few hours; the goal is to reduce the mixture to a thick consistency.

Add Chocolate

When the plum mixture has thickened, remove it from heat and stir in finely chopped chocolate until fully melted and incorporated.

Jar the Spread

Carefully ladle the hot plum and chocolate mixture into sterilized jars. Ensure there are no air bubbles, and seal immediately.

See also [Homemade Coffee Ice Cream Recipe](#)

Cool and Store

Let the jars cool at room temperature. Once cooled, store them in a cool, dark place until ready to use.

Notes

Choosing Plums

Select ripe plums for the best flavor and sweetness in your spread.

Adjusting Sweetness

You can adjust the amount of sugar based on the ripeness of the plums and personal taste preference.

Using Different Chocolates

Feel free to experiment with different types of chocolate, such as dark or milk chocolate, for varying flavors.

Storage Duration

The plum spread can be stored in a cool, dark place for several months when sealed properly.

Serving Suggestions

This spread works well on breads, pastries, or as a filling for desserts.



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Cook techniques

Preparing Plums

To make the best plum jam, choose ripe plums. Wash them thoroughly and remove the pits before cooking. This ensures a smooth texture in the final product.

Cooking the Jam

Cook the plums slowly over low heat. This method allows the fruit to break down and release its natural juices, resulting in a rich, flavorful jam.

Adding Ingredients

Incorporate sugar gradually into the cooking mixture. Stir continuously to prevent sticking and ensure that the sugar dissolves completely for a balanced sweetness.

Thickening the Jam

To achieve the desired thickness, allow the mixture to simmer for an extended period. Check the consistency frequently to prevent overcooking.

Incorporating Chocolate

For chocolate plum jam, add high-quality dark chocolate towards the end of the cooking process. This maintains the chocolate's flavor and texture.

Canning and Storing

Use sterilized jars when transferring the hot jam. Seal tightly and process in a water bath to ensure a long shelf life.

See also [Mulled Wine](#)

FAQ

Can I use frozen plums for making jam?

Yes, frozen plums can be used, but make sure to thaw them completely and drain any excess liquid before cooking.

What type of sugar is best for jam?

Granulated sugar is commonly used, but you can experiment with brown sugar or alternative sweeteners for different flavor profiles.

How do I know if my jam is ready?

Test the jam by placing a small amount on a cold plate. If it holds its shape after cooling, it is ready for canning.

Can I add spices to my plum jam?

Absolutely! Cinnamon, vanilla, or cloves can enhance the flavor of your jam. Add them during the cooking process for best results.

How long can I store homemade plum jam?

When canned properly, homemade plum jam can last for up to one year in a cool, dark place. Once opened, store it in the refrigerator.



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Conclusion

The chocolate plum preserve is a delightful combination of flavors, offering a rich and decadent treat that can enhance a variety of dishes. Its sweet and chocolatey profile can be enjoyed on toast, as a filling for pastries, or even as a topping for desserts. Making this preserve not only adds a personal touch to your culinary creations but also allows you to savor the wonderful blend of plums and chocolate throughout the year.

More recipes suggestions and combination

Chocolate Plum Muffins

Incorporate the chocolate plum preserve into muffin batter for a moist and flavorful breakfast option.

Plum and Chocolate Tart

Use the preserve as a filling in a tart crust, topped with fresh plums and a drizzle of melted chocolate for an elegant dessert.

See also [Walnut Maple Roasted Sweet Potatoes](#)

Yogurt Parfait with Chocolate Plums

Layer the preserve in a glass with yogurt and granola for a delicious and healthy snack.

Plum Chocolate Smoothie

Blend the preserve with bananas, almond milk, and a scoop of protein powder for a nutritious smoothie.

Cheese Platter with Chocolate Plum Preserves

Serve the preserve alongside a selection of cheeses for a sweet and savory appetizer that will impress your guests.



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