



# D'AUTOR MARKET JAMS

**D'Autor**  
market



## Quinta Diagares

Quinta Diagares, in Valadares, municipality of Baião, is located in one of the Portuguese municipalities with the best environmental quality, with the highest percentage of green and forest area in the district of Porto.

Once visited by Visigoths and Romans, and surrounded by a magnificent landscape, between vineyards and mountain landscapes, cut by the river Douro, the region offers the proper environment for gastronomic virtuosity.

According to tradition, next to Quinta Diagares passes the Camino de Santiago; and here the pilgrims were lodged.

Quinta Diagares & D'Autor Market are committed to responsible eating and creating local jobs.





## JAMS

Quinta Diagares, through its D'Autor Market brand, decided to preserve the gastronomic legacy by offering a variety of extra fruit jams, of impeccable quality, for all those who wish to add colour and flavour to their breakfasts or any gourmet moment of the day!

Our production of extra jam, made with fresh seasonal fruit, slightly sweetened and enriched with spices or selected ingredients, enhances the flavour of local products.

The fruits are separated one by one. Then they are peeled and cut and the jams are cooked in an old cauldron. We remove the rind, stains and overripe parts, on the other hand, the zest and pulp are valued to give rise to unique textures! Small amounts of beautiful pieces of organic fruit are always involved in only 25% of brown sugar, to enhance the flavour of the fruit. We also offer you some exotic and gourmet ingredients, combining them with our fruits or vegetables, to awaken the taste buds.

An experience rich in natural flavours!

This small-scale production is the guarantee of artisanal quality. During cooking, the temperature and sugar level are checked and the sterilized jars are filled manually in our kitchen. D'Autor Market extra jams are made with local products from organic and sustainable local agriculture. Fruits and vegetables come directly from our garden.

We use the fruits, at the right maturity, to obtain beautiful combinations of flavours and colours!



# EXTRA TANGERINE JAM

Tangerine jam is a delicious delicacy made from fresh tangerines.

The tangerines are peeled, the cores removed and cut into small pieces. These pieces are cooked slowly in a thick syrup made from sugar and the natural juice of the mandarin. The result is a juicy, sweet jam with a pleasant citrus flavor.

This jam is a great way to enjoy the taste of tangerines out of season or even in season. It can be served in a variety of ways, adding a special touch to many culinary recipes. As well as being delicious, tangerine jam can also be a healthy option as it preserves many of the nutrients present in the fruit.

## Ingredients:

Tangerines, brown sugar, lemon juice, ginger, pectin and salt.

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75% Fruit





# EXTRA RED PLUM JAM

Red plum jam is made with ripe red plums. The plums are carefully selected and washed before being pitted and cut into small pieces. These plum pieces are cooked in a sweet syrup until the fruit is soft and the syrup takes on a thick consistency.

The result is a juicy and tasty jam with a perfect balance between the sweet and the bitter characteristic of red plums. This delicacy can be enjoyed on its own, as a dessert or as an accompaniment to various culinary recipes.

Red plum jam is a delicious way to enjoy the natural flavor and sweetness of this fruit at any time of year. It can also be a healthy option, as it preserves many of the nutrients present in the red plum.

## **Ingredients:**

Plums, brown sugar, lemon juice and pectin.

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73% Fruit





# EXTRA RED PLUM JAM

## WITH CARDAMOM

Red plum jam with cardamom is a refined and aromatic version of the traditional jam made with ripe red plums where cardamom is added.

To prepare this jam, the red plums are selected and washed, then pitted and cut into small pieces. Cardamom is added to enhance the flavor of the fruit and provide a unique gastronomic experience. The jam is then cooked slowly in a sweet syrup, allowing the plums to absorb the cardamom flavor and the flavors to blend harmoniously.

The result is a jam that combines the natural sweetness of the plums with the exotic flavor of cardamom.

### Ingredients:

Plums, brown sugar, lemon juice, pectin and cardamom.

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70% Fruit





# EXTRA YELLOW PLUM JAM

Yellow plum jam is made with ripe yellow plums. The plums are carefully selected, washed and pitted before being cooked in a sweet syrup. The plum pieces are added to the syrup and cooked slowly until they are soft and the syrup becomes thick.

The result is a juicy, sweet jam with the characteristic flavor of yellow plums, which are known to be sweeter and less acidic than red or purple varieties.

## Ingredients:

Plums, brown sugar, lemon juice and pectin.

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73% Fruit





# EXTRA YELLOW PLUM JAM

## WITH MINT AND CINNAMON

The yellow plum jam with mint and cinnamon is a tasty and aromatic variation of the traditional jam made with ripe yellow plums, as well as having the special touch of mint and cinnamon.

The plums are selected, washed, pitted and cut into small pieces. Fresh mint and cinnamon sticks are added, providing a refreshing aroma, which perfectly complements the sweet taste of the plums.

The result is a yellow plum jam with an exotic and pleasant touch, where the sweet and mild taste of the plums is enhanced by the freshness of the mint and the warm note of the cinnamon.

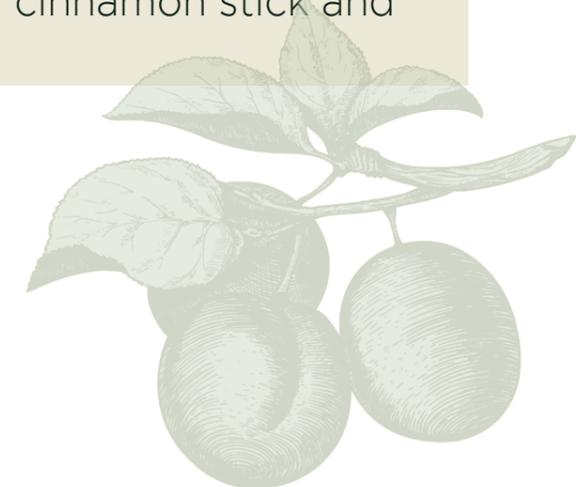
The combination of yellow plums, mint and cinnamon creates a unique gastronomic experience, bringing a harmonious balance between sweetness, freshness and spices.

### **Ingredients:**

Plums, brown sugar, lemon juice, pectin, cinnamon stick and mint.

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70% Fruit



# EXTRA COURGETTE AND ALMOND JAM

Zucchini and almond jam is a surprising culinary combination that combines the softness of zucchini with the flavor and crunch of almonds.

The zucchini is cut into small pieces and cooked in a sweet syrup. The addition of almonds provides an interesting contrast and a crunchy texture that complements the softness of the zucchini.

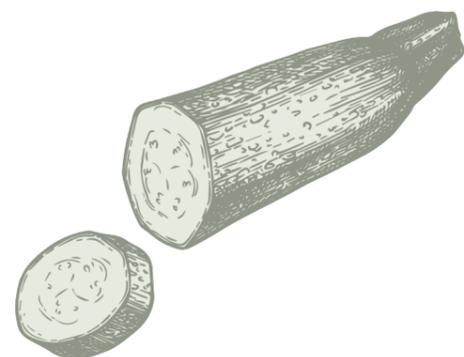
During cooking, the flavors come together and intensify, creating a jam that balances the sweetness with the light, fresh taste of the zucchini and the hint of almonds.

## Ingredients:

Courgettes, brown sugar, sliced almonds, lemon juice, pectin, cinnamon stick and cloves.

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75% Fruit





# EXTRA BLUEBERRY JAM

Blueberry jam is a delicious culinary preparation made with fresh blueberries.

The blueberries are washed and cooked in a sweet syrup. During cooking, the blueberries release their natural juice, and the syrup turns into a thick mixture that envelops the fruits.

The result is a blueberry jam with a smooth texture and vibrant color, with the sweet and sour delicious taste of the blueberry itself.

## **Ingredients:**

Blueberries, brown sugar, lemon juice and pectin.

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75% Fruit





# EXTRA BLUEBERRY JAM

WITH MINT

Blueberry jam with mint is a refreshing and tasty version of the traditional blueberry jam. Blueberries are combined with mint, creating a unique and pleasant blend of flavors.

The blueberries are carefully washed and prepared for cooking. Mint is added to the mix, bringing a refreshing, minty touch that complements wonderfully with the taste of the blueberries. This combination of ingredients is then cooked in a sweet syrup, until the blueberries are soft and the syrup takes on a thick consistency.

The result is a blueberry-mint compote that presents an explosion of flavors. The sweetness of the blueberries balances harmoniously with the fresh touch of mint, creating a delicious dining experience.

## Ingredients:

Blueberries, brown sugar, lemon juice, pectin and mint.

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75% Fruit





# EXTRA BLUEBERRY JAM

## WITH PORT WINE

Blueberry jam with port wine is a gourmet preparation that combines the sweetness and intensity of blueberries with the rich and sophisticated flavor of port wine. It is a delicious combination that results in a bittersweet jam with a different and subtle touch.

To make this jam, fresh blueberries are washed and prepared for cooking. Port wine, which is a full-bodied liqueur wine, is added to the blueberry mixture. The ingredients are cooked until the blueberries are soft and the liquid reduces into a rich, thick syrup.

The Port wine adds a sophisticated touch to the compote, it is a perfect blend of the diverse flavors of Port wine with the natural sweetness and acidity of the blueberries.

### **Ingredients:**

Blueberries, brown sugar, lemon juice, pectin and port wine.

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75% Fruit





# EXTRA KIWI JAM

Kiwi jam is a delicious preparation made with ripe kiwis. Kiwifruit is an exotic and vibrant fruit, known for its bright green flesh and sweet, slightly acid flavor.

To make the jam, the kiwis are peeled and cut into small pieces. They are then boiled in a sweet syrup. During cooking, the kiwis release their natural juice, and the syrup turns into a thick mixture that envelops the pieces of fruit. The result is a juicy jam with the smooth texture and refreshing taste of kiwi. Kiwi jam is appreciated for its perfect balance between sweetness and acidity.

## **Ingredients:**

Kiwi, brown sugar, lemon juice and pectin.

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75% Fruit



# EXTRA STRAWBERRY JAM

Strawberry jam is a delicious preparation made with fresh strawberries. Strawberries are known for their vibrant red color, sweet taste and distinctive aroma.

The strawberries are washed and prepared for cooking. They are then cooked in a sweet syrup. During cooking, they release their natural juice, and the syrup turns into a thick mixture that envelops the strawberries.

The result is a juicy jam bursting with strawberry flavor. Strawberry jam is prized for its natural sweetness, which is enhanced by the sugary syrup, creating a dessert or side dish that is irresistible for both its taste and color.

## Ingredients:

Strawberries, brown sugar and pectin.

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80% Fruit





# EXTRA RED APPLE JAM

## WITH CINNAMON STICK

Red apple jam with cinnamon stick is a classic blend, combining the softness and sweetness of red apples with the distinct aroma and flavor of cinnamon.

The apples are peeled, the seeds removed and cut into pieces. The cinnamon stick is added to the mixture. The apples and cinnamon stick are cooked slowly allowing the apples to soften and absorb the cinnamon flavor.

The result is a red apple compote with a soft texture and a delicious taste, enhanced by the welcoming aroma of cinnamon. The apple and cinnamon combination creates a familiar and comforting dining experience, recalling memories of homemade desserts and special moments around the table.

### **Ingredients:**

Red apple, brown sugar, pectin and cinnamon stick.

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75% Fruit



# EXTRA APRICOT JAM

Apricot jam is a delicious and traditional jam made with ripe apricots. Apricots are orange fruits with juicy flesh and a sweet, slightly acid flavor.

To make the jam, the apricots are washed, pitted and prepared for cooking. The apricots are then boiled in a sweet syrup. During cooking, the apricots release their natural juice, and the syrup turns into a thick mixture that envelops the pieces of fruit.

The result is a juicy jam with the characteristic taste of apricots. The apricot jam is appreciated for its natural sweetness, balanced with the mild acidity of the fruit.

## **Ingredients:**

Apricot, brown sugar, lemon juice, pectin and vanilla.

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75% Fruit





# EXTRA PEACH JAM

Peach jam is a delicious preparation made with ripe peaches. Peaches are juicy, sweet fruits with soft flesh and a distinctive flavor.

To make the jam, the peaches are washed and prepared for cooking. During cooking, the peaches release their natural juice, and the syrup turns into a thick mixture that coats the pieces of fruit.

The result is a juicy, tasty jam with the rich, sweet flavor of peaches. Peach jam is prized for its smooth texture and bittersweet flavor, making it a delicious and versatile dessert or side dish.

## **Ingredients:**

Peach, sugar, lemon juice and pectin.

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75% Fruit



# SUSTAINABLE, BALANCED AND NATURAL AGRICULTURE!

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