



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 artesanal 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 COURGETTE AND ALMOND JAM

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

The courgette 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 courgette.

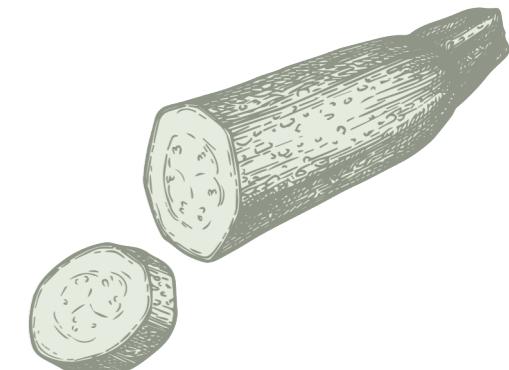
During cooking, the flavors come together and intensify, creating a jam that balances the sweetness with the light, fresh taste of the courgette and the hint of almonds.

## Ingredients:

Courgette, sugar, sliced almonds, lemon juice, pectin. With cinnamon stick and cloves, removed after cooking.

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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, yellow cane 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, yellow cane sugar, lemon juice, and pectin. With fresh mint leaves, removed after cooking.

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

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75% Fruit



# EXTRA KIWI AND RED APPLE JAM



Kiwi and Red Apple jams combines the delicate acidity of kiwi with the intense sweetness of red apple, creating a perfect harmony between freshness and smoothness.

To prepare it, the kiwis and apples are carefully selected, peeled, and cut into pieces before being slowly cooked. During cooking, the fruits release their natural juices, forming a syrup that enhances the fruity notes and creates a soft and shiny texture.

The result is a jam where the slightly exotic flavor of kiwi blends with the sweet character of red apple.

## Ingredients:

Kiwi, red apple, yellow cane sugar, lemon juice, and pectin.

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75% 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.

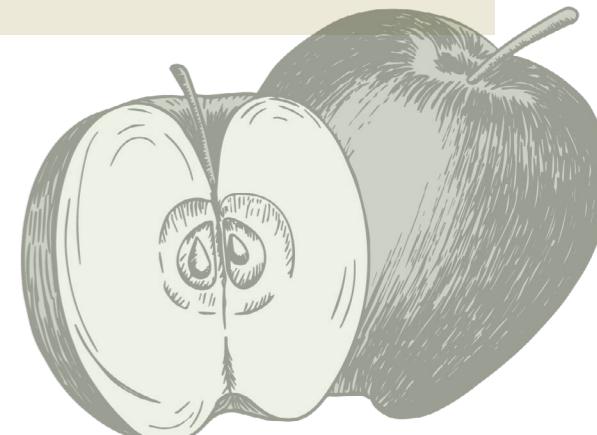
The result is a red apple compote with a soft texture and a delicious taste, enhanced by the welcoming aroma of cinnamon. The apple and cinnamon combination creates a familiar and comforting dining experience, recalling memories of homemade desserts and special moments around the table.

### Ingredients:

Red apple, brown sugar, pectin, and cinnamon stick.

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75% Fruit





# EXTRA 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, yellow cane sugar, and pectin.

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80% Fruit





# EXTRA FIG JAM

## CONTAINS CINNAMON STICKS

Fig jam is made from our fresh, carefully selected figs. Prepared by hand, this jam strikes the perfect balance between the natural sweetness of the fruit and a smooth, velvety texture.

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

The result is a juicy and flavorful jam, with natural sweetness balanced by a slight citrus touch.

### Ingredients:

Figs, yellow cane sugar, lemon juice, pectin, and flavored with whiskey and cinnamon sticks.

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80 % Fruit





# EXTRA PUMPKIN JAM

## FLAVORED WITH ROSEMARY

Our Rosemary-Flavored Pumpkin Jam combines the smoothness of our pumpkins with the aromatic and sophisticated touch of rosemary.

To make the jam, the pumpkins are washed, peeled, and prepared for cooking. During cooking, the pumpkin creates a syrup that envelops the pulp, transforming it into a thick and creamy mixture, after which the rosemary is removed.

The result is a jam with a velvety texture and a balanced flavor, combining the natural sweetness of pumpkin with the freshness of rosemary.

### Ingredients:

Pumpkin, yellow cane sugar, walnut pieces, pectin, and rosemary. Rosemary, removed after cooking.

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75 % Fruit





SUSTAINABLE, BALANCED  
AND NATURAL AGRICULTURE!

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