

APPENDIX



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*Delightful and addictive
breakfast spread that is
loved by consumers of all
ages.
First savoury jam in
Indonesia.*



HOMEMADE GOODNESS
SINCE 2017



BACON JAM

Ingredients:

700 gr bacon (chopped)
2 tsp butter
4 pc onion (diced)
1 tsp salt
85 gr brown sugar
50 gr vinegar
1½ tsp thyme leaves (divided)
1 tsp black pepper
1 pinch cayenne pepper
170 gr water
2 tsp olive oil

Methods:

1. cook the bacon until crispy for about 10 minutes. Remove bacon to a cutting board and finely chop.
2. Sautee onions and salt until soft. Stir brown sugar, vinegar, thyme leaves black pepper, and cayenne into onion mixture and then add bacon.
3. Stir water into bacon mixture and cook until jam is a brown bacon color and has jam consistency for about 10 to 15 minutes.
4. Remove from the heat and stir olive oil, and remaining thyme into jam. Stir until shiny and heated trough.

