

APPENDIX



PIMILADA

Pimilada Logo

RESEARCH AND DEVELOPMENT

YELLOW BELL PEPPER JAM

Ingredients:

- 500 gr yellow bell pepper
- 250 gr sugar
- 20 gr of corn syrup
- 2 tbsp of lime juice
- 2 tbsp of water

Methods:

- Remove the stem, seeds, and core from the yellow bell pepper
- Blend the yellow bell pepper with the water
- Cook the blended yellow bell pepper to reduce the water
- Add sugar, corn syrup, and the lime juice
- Cook the yellow bell pepper jam over medium heat to reduce the water
- Stir to avoid it from being burnt
- Once the water is reduced, turn the heat off
- Let the batter rest
- Once it gets to room temperature, put the jam into the jar