

NO MORE SUMMER

WITHOUT HOMEMADE JAM!



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MAKING HOMEMADE JAM GIVES WAY TO **CREATIVITY** AND **DISCOVERY OF NEW FLAVORS**, AS A STORY TO TELL!

This summer, and every summer to come, making jam will be our favorite pastime! But not just any old how... Only with seasonal produce, the sun-gorged fruits and vegetables we crave and that we will soon capture in our jam jars to get the best of their flavors and enjoy them the whole year, at anytime... **Preserve what nature gives best** - mantra of Le Parfait, the iconic French jar brand - that's what we're talking about today ;)

For summer all year long

Homemade jam is not only the joy of picking the fruits of the garden and preparing them with friends and family. It's also an opportunity to **keep these delicious fruits 'round the year and share a bit of your summer delight with your loved ones.**

Making homemade jam gives way to creativity and discovery of new flavors, as a story to tell! So, instead of bringing back kitschy gifts from your summer holiday destinations, why don't you make jam from local fruit and spices?! You see? Prepare your basket and schedule your next market trip to meet real farmers and producers. And what's easier than filling your cupboard with these unique and delicious jams to remind you every day the fun and happiness you had during your holiday? ;)



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RESPECTING SEASONS,
ENJOYING PRODUCTS
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JAM-MAKER'S
FOUNDATION!
”

To bring a wind of French aroma in your house, have a look at this traditional French [recipe of dried apricot, almond and lavender jam](#), perfect in the morning with fresh white cheese, in the afternoon with a top of a homemade sorbet or directly with a spoon at anytime. Do you hear birds singing? :)

Keep the season's best

Respecting seasons, enjoying products from the best time of the year - and at the best price - is the jam-maker's foundation!

Even if processed products are dominating, more and more people are going back to the roots of eating and the importance of food: its origin, its nutritional values, and its delights. **Nature worked hard to create all this summer bounty, it's our turn to collect these treasures and put them in the spotlight!** When we pick the fruit at the right time, we guarantee the flavor will be perfect and powerful. So, don't miss any ephemeral and local fruit by creating tasty recipes with Le Parfait jam jars wherever you are under the sun!

Let us try this special sunshine [fruit jam recipe with tomato and strawberries](#), two seasonal red fruits that cannot be missed!



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LE PARFAIT JAM JARS OFFER THE OPPORTUNITY TO SAVE AND CONSUME LOCAL FRUIT.

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A zero waste way to stay light

Humans are makers! And when they make their own preserves, they take control of their diet!

Le Parfait jam jars offer the opportunity to save and consume local fruit, whether from the field, the neighborhood garden or the farmer's market. It is also the occasion to talk about the fermentation process and spread the idea of a zero waste lifestyle with nature lovers. **Consuming local, without wasting, allows us to share so many good moments and to feel so good!** Moreover, making a preserve is like expressing yourself, it shows plenty of things about you: it reveals your taste and truly shows your love to those for whom you have cooked. So, let your creativity bloom with homemade jams that are decorated and labelled for a personal touch!

Let's experience the perfect match of reusable jar virtue and daring flavors with this incredible [spiced peach jam recipe](#), perfect for a barbecue or a cheese platter appetizer.

To get more inspiration, have a look at our website and [discover more tasty recipes!](#)