



2 pounds of raspberries
1 liter of water
600 g of sugar
1 lemon

Place the raspberries very dry in glass jars, boil a liter of water with the sugar and the zest of a lemon for 2 or 3 minutes. Remove the syrup from the heat spremendovi in the lemon juice and pour the hot syrup into jars, covering the raspberries up to 3/4 of their height. Close hermetically the vases, sterilizzateli for 5 minutes, while avoiding, during sterilization, to boil the water in the water bath too violently because the raspberries are very delicate. Finally, keep the pots in a cool and dark place.