

Instructions for making a sandwich with tangerine jam

To change the dish for breakfast, you can try the mandarin jam sandwich with the recipe and how to make it not too difficult.

To change the dish for breakfast, you can try the mandarin jam sandwich with the recipe and how to make it not too difficult. The tangerine jam has a sweet and sour taste mixed with different ingredients. You can make tangerine jam in the refrigerator and use it gradually for breakfast or snack for family members. Here is a tangerine jam sandwich recipe.

Mandarin jam sandwich recipe

Preparation materials:

1. Bread: 4 pieces
2. Tangerine: 3 (300g)
3. Eggs: 1 egg
4. Sugar: 100g
5. Lemon juice: 1 tablespoon

Step 1:

You wash the tangerine with baking soda and salt, then peel and puree the tangerine in a blender, cut the tangerine peel into thin strands.



Step 2:

Bring the milled quarter to a boil, then reduce the heat gradually and add sugar depending on the taste of the person eating. Then you continue to boil for another 10 minutes, then add lemon juice and tangerine peel and cook for 20 minutes. Stir until the jam has a consistency, then turn off the heat and then pour it into a bowl to cool.



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Step 3:

Beat eggs in bowl and leave whole. Cut the edge of the cake, then use a rolling pin to flatten the cake, then spread the tangerine jam on one side of the bread. Next, we spread egg juice on the edge of the bread and then fold it in half.

Use a fork to press the edges of the cake tightly and cut a small line in the middle of the cake and then spread the custard on top.



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Step 4:

Put in the oven and bake for 12 minutes at 200 degrees is ready to eat.



If you still have tangerine jam, you can put it in a glass jar, then close the lid and keep it in the fridge to use it gradually.

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