

Crab apple jelly

Makes 4 medium jars

Keeps 9 months

| | |
|---|--|
| Ingredients: 1.1kg crab apples Zest of 1 lemon Approx 900g sugar (see method) | Equipment: Measuring scales Zester Large stock pot Green chopping board Small kitchen knife Large bowl Fine sieve Large metal spoon Large measuring jug Cold saucer 4 medium sterilized jars with lids |
|---|--|

Method:

| | |
|--|--|
| <ol style="list-style-type: none">1. Wash and roughly chop crab apples, with pips and stalks left intact.2. Put crab apples (with pips and stalks) in a large stock pot, pour over 1.4 liters of water and add the lemon zest. Cook gently for 30 minutes or so, until the apples soften and become pulpy.3. Tip the pulp into a very fine sieve set over a large clean bowl and strain. You can press the pulp gently to extract the juice.4. Measure the juice and calculate 450g of sugar for every 600mls of juice. | <ol style="list-style-type: none">5. Pour the juice back into the cleaned saucepan and bring to a simmer over moderate heat. Add the sugar and stir until it has dissolved. Then bring to the boil and cook at a rolling boil for about 10 minutes or until the setting point is reached. Remove pan from the heat while you test for a set.6. Using a large metal spoon skim off any surface scum. Carefully pour jelly into a large measuring jug. Pour jelly into prepared sterilized jars. Seal with a lid. |
|--|--|