

Autumn Jelly



What you need:

- Mixed Autumn Berries
- Apples either crab apples or cooking apples
- Sugar

What you do:

1. Wash the berries and pick out any leaves and stalks. If you have any rosehips then cut them in half.
2. Weigh the berries and then weigh out the same amount of apples.
3. Cut the apples into chunks, no need to core or peel them.
4. Put all the berries and apples into a large saucepan and cover with water.
5. Bring to the boil and then simmer until the fruit is soft and pulpy.
6. Tip it all into a jelly bag and let it drip overnight, collecting the juice. Don't squeeze the bag as this will make the jelly cloudy.
7. Measure the juice and transfer into a clean pan.
8. Weigh out 400g of sugar for every 500ml of juice.
9. Add that to the juice in the pan.
10. Bring slowly to a boil, stirring to dissolve the sugar. Bring up to a rolling boil and boil hard for eight minutes.
11. Now start testing for the setting point. Turn off the heat, use a teaspoon to drip a little jelly on to the cold saucer and return to the fridge for a couple of minutes. Push the jelly with your fingertip: if it has formed a significant skin that wrinkles with the push, it's reached setting point. If not, turn the heat back on and boil for two to three minutes more, then test again. (Err on the side of caution: a lightly set jelly is far nicer than a tough, solid one.)
12. Once setting point is reached, pour into the hot, sterilised jars and seal at once.
13. Leave to cool, label and store in a cool, dark place.
14. Eat by spreading thinly on bread and butter.