



Rosehip and Apple Jelly

Ingredients:

2.2lbs / 1kg rosehips

2.2lbs / 1kg crab apples

or small dessert apples

1 small lemon

2 tbsp clear honey

knob of butter

1.7lbs / 800g granulated sugar (depending on the volume of juice)



Method:

Thoroughly wash the rosehips and apples. The rosehips will take longer to cook, so put them in a pan with water generously covering and bring to the boil. Reduce the heat and simmer for 40 mins, topping up with hot water from the kettle when necessary.

Halve the crab apples (or chop the dessert apples) no need to peel or core.

Cut wide strips of peel from the lemon. Add to the pan. Add more hot water to cover the fruit. Return to the boil, then simmer for 15 mins until the apples and rosehips are very soft.

Pour the fruit and liquid into a jelly bag and leave overnight to drip through.

The following day, wash the jars and lids, rinse well and put the jars upright in a roasting tin. Heat at 180C/160C fan/gas 4 for 10 mins. Measure the juice and pour into a clean pan. For each litre of juice, add 800g sugar

(or 80g sugar to each 100g juice). Add the honey and juice from the lemon.

Bring the mixture slowly to the boil, stirring to dissolve the sugar. Boil hard for 5-15 mins until setting point is reached. Slide the pan off the heat, spoon a little jelly onto a cold saucer, leave for a minute and push with your finger. If it wrinkles it's ready. If not, return to the heat, boil for a few more minutes and test again.

Do not overboil as apples are high in pectin and the jelly should set quickly.

Remove from the heat and stir in the butter to disperse the foam on top.

Pour into the prepared jars, seal, label and store in a cool, dark place for up to 1 year.