

# Sage & Chilli Apple Jelly

makes approx 1.8 litres

by Harry Sargent

## Ingredients

- 2kg peeled chopped apples (a mix of cooking and eating apples is best)
- 660ml water
- 40ml lemon juice
- 8 small hot chilli peppers, chopped (or dried & crushed)
- 40-50 sage leaves, chopped
- 3 bay leaves
- 30g beetroot, finely chopped
- ~900g white sugar (this will depend on the liquid yield from your apples)

## Method

1. Put the lemon juice in a large saucepan. Peel and chop the apples, adding them to the pan as you go. Stir occasionally to coat the apple in lemon juice. Add any dark red pieces of peel to the pan to give the jelly a nicer colour.
2. Add the water, chilli, sage, bay leaves and beetroot to the pan. Cook over a low-medium heat until all the apple pieces have broken down.
3. Transfer the apple sauce to a jelly bag (or tie into a large muslin cloth) and hang it over a large bowl. Leave it to drip for at least 24 hours, and try not to squeeze or disturb the bag during this time.
4. When the dripping has come to a near halt, weigh the juice into a large saucepan. Add 70% of this weight in sugar, and place the pan over a low heat, stirring until the sugar has dissolved.
5. Cook the jelly, using a ladle to remove any frothy skin that forms on top. When a reliable candy thermometer reads 104-105°C (“jam”), remove the jelly from the heat and bottle in sterile jars.