

APPLE, CITRUS CINNAMON JELLY



Preparation : 15 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : 3-4 jars

- 1.5 kg Granny Smith apples - Pectin* - 1 orange - 1 kg sugar - 1 lemon - 1 tsp cinnamon

1. Wash the apples. Blend half in the juicer, empty the basket, then blend the rest of the apples. Juice the orange and lemon with the citrus press and add their juice to that of the apples. Weigh the juice.

2. If using powdered pectin, mix it with 2 tbsp of sugar in a bowl. Transfer the juice to a jam-making pan and sprinkle with the pectin and sugar, stirring gently with a wooden spoon. Bring to the boil and continue boiling for 3 minutes, stirring constantly.

3. Add the same weight of sugar and the cinnamon. Bring back to the boil and cook over a high heat for 3 min, stirring constantly. Pour straight into jars.

Chef's tip :

* As each proprietary brand of powdered or liquid pectin is different, please refer to the manufacturer's guidelines. To check if the jelly will set, pour a drop of it onto a very cold plate and tilt. If the jelly wrinkles, it is ready.

