Mint jelly – Perfect with roast lamb

Ingredients

- 1kg/2.2lb Granny Smith apples, sliced, with skin and core
- 1 litre/4 ¼ cups water
- 4 tbsp. fresh lemon juice
- Large bunch of mint
- 3 drops of green food colouring (optional)
- 500g/2 ¼ cups of white sugar to every 1 litre/4 ¼ cups of juice

Method

Place the sliced apple into a large saucepan with the water, lemon juice and about 10 sprigs of mint.

Bring to the boil and simmer until a soft pulp is formed (about 30 minutes) stirring occasionally. Strain the mixture through a piece of muslin and allow to drip overnight.

Measure how much juice has been strained and work out the amount of sugar needed using the calculation of 1 litre/4 ¼ cups of juice to 500g/2 ¼ cups sugar.

Put the juice and sugar into a saucepan and bring to the boil. Add about 2 tbsp. of finely chopped mint and then the optional food colouring if you’d like a green coloured jelly.

Boil the mixture until a jelly forms. To test if it is ready, turn the heat off the saucepan and pour a couple of drops onto a saucer. Place the saucer in the freezer for a couple of minutes and if a jelly is formed when it’s removed, then the mint jelly is ready.

Pour jelly into small sterilised Kilner® jars and seal tightly.