



Apple & Sage Butter



1.2kg (approx)



55 minutes (approx)

INGREDIENTS

800g apples (Bramleys, Coxes, Braeburns or your own!)

3 fresh sage leaves

200ml water

400g granulated sugar

2 tbsp lemon juice

$\frac{1}{4}$ tsp ground ginger

DIRECTIONS

1. Peel and core the apples. Chop roughly. Finely chop the sage
2. Put the apples and water in a large pan such as a Maslin pan. Bring to a simmer for about 20 minutes until they have softened and have become mushy
3. Take off the heat, cool, then blend to a puree (a blender or a food processor helps)
4. Return the puree to the pan then bring to a gentle simmer. Add the sugar, stirring until it dissolves then add the lemon juice and ginger
5. Simmer on a low heat, stirring for about 30-40 minutes until the mixture holds its' own on a wooden spoon
6. Stir in the chopped sage and infuse for another 5 minutes off the heat
7. Ladle into warm, sterilised jars

NOTES

KEEPS UNOPENED FOR UP TO 6 MONTHS. ONCE OPENED, REFRIGERATE AND EAT WITHIN 4 WEEKS