

Fruit Jellies & Local Game at the Hundred House



Stuart Phillips
The Hundred House

September is one of my favorite months. In our gardens crab apples, quince, pears, blackberries & beautiful Shropshire damsons are pulling down and straining the boughs of the trees & bushes. Under the trees giant pumpkins, marrows and various gourds lurk as well as rows of still thriving herbs.

Last year we made a beautiful sugar syrup infused with verbena & lemon balm. This was poured boiling over damsons, which when left to cool, were served with ice cream and meringue – so fruity & tangy.

September also ushers in the game season. We have partridge, venison and, into October, pheasant from the Apley Estate. One thing we love to serve with these is crab apple jelly.

Ingredients,

4lbs crab apples
1 lemon
Sugar 1lb per pint of cooked apples
Cinnamon stick
6 Sprigs of Rosemary

Method,

1. Rinse apples and cut into quarters.
2. Place into a large pan with half a lemon and the cinnamon stick. Cover the apples with water plus an extra $\frac{1}{2}$ inch.
3. Place lid on pan and simmer till mashed, about 45 minutes.
4. Pour the fruit pulp & liquid into a muslin fruit bag & hang over a large bowl to drip overnight. DO not squeeze the bag as this will cloud the end result.
5. Measure out the apple liquid & pour into the large pan. Add 1 lb of granulated

sugar to 1 pint of liquid. Dissolve over a low heat, then turn up the heat and boil rapidly. At this point add the rosemary sprigs.

6. Boil for about 45mins to achieve “the set” of the jelly. If you have a probe, the liquid should be set at 105°C. Alternatively, put a spoonful onto a refrigerated cold saucer. If it sets, the mixture is ready.

7. Pour into warm sterilized jars seal with a wax disc & the jar lid. This should keep for several months in a cool dark cupboard.

Your crab apple jelly should have a beautiful clear glow to it. It is great with cold joints, beef & venison casserole & all game. Come to our Masterchef cookery class or game night to learn & experience more autumn delights.

See www.hundredhouse.co.uk for details.



If you have tried this recipe at home and would like further information or to see the new menus available at The Hundred House please visit their Website www.hundredhouse.co.uk





WEDDING FAYRE 10TH OCTOBER IN THE OAK TITHE BARN

AUTUMN EVENTS AT THE HUNDRED HOUSE

Masterchef Class - 26th September

Learn how to prepare Local Game, Autumn Fruits and Garden Herb's with Stuart at his renowned Master Chef Class

See our website or call for more details

French Gourmet evening - 8th October

Join us in a celebration of Chateau Neuf Wine and delicious French Cuisine. A beautiful 6 course menu each with the perfect wine choice

£55 per person

See our website or call for more details

Game Night - 12th November

3 Courses - £18.95 per person

See our website or call for more details

The Hundred House Hotel, Telford to Bridgnorth Road,
Norton, Near Telford, Shropshire TF11 9EE

Tel: 01952 580240



You are invited to attend our wedding fayre 10th October 2010 from 11am to 4pm, meet our dedicated wedding team, take a tour of the hotel and gardens including our beautiful Oak Tithe Barn holding up to 120 guests.