

(Apple and) Blackberry Gin Recipe

- 1 Wash and sterilise a 2 litre Kilner jar.
- 2 Remove any damaged fruit, stems and leaves.
- 3 Place the fruit in the Kilner jar with the sugar and cinnamon stick.
- 4 Pour over the Gin.
- 5 Seal the jar and shake well.
- 6 Place in a cool dark cupboard for up to 2 months.
- 7 Shake the jar daily until all the sugar has dissolved, then every few days.
- 8 After 2 months, pour the mixture through a plastic sieve. Rinse the sieve and line with muslin and pour the liquid through again.
- 9 Decant into sterilised decorative bottles, seal and label.
- 10 Store in a cool dark place.

Cook's Tip: for a truly autumnal local flavour, substitute some or all of the Gin with Eau de Vie de Jerri, an apple flavoured spirit available from La Robeline Cider Company www.larobelinecider.je

You will need

- 500g blackberries
- 500g granulated sugar
- 1 cinnamon stick
- 1 litre Gin

