

Windfall Apples!

Don't you just hate them! Lying around on the ground rotting and attracting wasps and looking scruffy in the grass. As bad as students on Jesus Green on the first warm day of spring.

BUT what if we found a purpose for them? They may not look nice enough to eat raw, and they may not look smart enough to cook in a clever recipe. Let us drink them!



Stage 1. Separate the really nasty rotten apples from those of which most can be used. Place the grotty ones in a green bin, or a compost bin or even in a secluded open space for the insects and animals to finish off



Stage 2. Cut up the apples to remove the bits that have already been shared with wasps etc, and bits that have rotted, which can join the rejected apples



Stage 3. Feed the chopped bits of apple through a juicer. Mine cost £40, but has been in service for 10 years at least! Remember to stop and clear the pulp when it looks full. Collect the juice in a couple of jugs, and leave to allow the foam to become firm at the top. Place pulp with earlier reject apples and bits.



Rejected pulp and rotten bits in a compost bin.



Stage 4. Skim the foam from the top of the juice (edible but not exciting), and pass the juice through a muslin to clear some more pulp. After tasting put the juice into some kind of bottle, and refrigerate for use over the next week or so. It can also be frozen (in plastic bottles).



The taste of nature in your fridge, and mostly your own work!