



Sloe Jelly Recipe

Sloe Jelly is a fantastic tracklement – great with dark meats like venison or lamb but also fantastic with cold meats and cheese

Equipment

- Jam Pan
- Second pan or bowl to strain juice into
- Large strong mixing spoon
- Straining bag
- Jam thermometer (optional)
- Clean jars and lids
- Kitchen Scales
- Measuring Jug

Ingredients

- Ripe Sloes
- 1Kg of white granulated sugar per litre of “juice”
- 125ml of liquid pectin per litre of juice (optional for hard set)
- 2Tbs lemon juice per litre of juice (optional for hard set)

Method

- Gather sloes when purple and yielding
- Wash sloes and remove large debris
- Put sloes in a pan and just cover with water
- Bring the pan to the boil and simmer for one hour
- Strain liquid from fruit

- Measure liquid into clean pan
- Add one Kg of sugar per litre of liquid
- Bring to the boil, skimming off all foam
- Hard boil for 20 minutes (setting temperature >104 degrees C)
- Test set on a cold plate (boil longer if necessary)
- Ladle into warm clean jars and seal
- Leave to cool completely

Process

- Put the fruit in a nylon straining bag and crush.
- Add sugar & citric acid to the bag and mix
- Tie or clip the top of the straining bag
- Put crushed Campden tablet in jug and dissolve in boiling water
- Add Campden tablet & 2.0L boiling water to fermentation bucket
- Leave 24 hrs.
- Add half a teaspoon of pectic enzyme dissolved in warm water
- Leave 24 hrs
- Measure original gravity with a hydrometer (1.102 in video)
- Create a yeast starter culture of yeast & yeast nutrient in fruit juice & add to the primary fermenter.
- Ferment on the fruit for around 3-5 days until SG is below 1030 and violent frothing has finished
- Strain the fruit squeezing the nylon bag to ensure all liquid is kept
- Siphon liquid into a sterilised demijohn, fit an airlock & cover until fermentation complete.
- When no further gas bubbles pass through the airlock, test specific gravity again (0.992 in video)
- Calculate ABV by the formula (Original Gravity - Final Gravity) x 131.25
- $(1.102 - 0.992) \times 131.25 = 14.4\%$
- Rack the wine into a clean sterilised demijohn
- Add finings to the wine, refit the airlock and brown paper cover & wait for the wine to clear.
- Rack the wine off the sediment
- (Optional) Run the wine through a wine filter
- Dissolve 1 crushed Campden Tablet & 0.75tsp of potassium sorbate in warm water
- Add stabilisers to the wine and wait 24 hours
- Dissolve 1 kilogramme of sugar into 1 litre of boiling water and allow to cool (up to 2kg may be require)
- stabilised wine (4.2 litres at 14.4%ABV is 0.605 litres of alcohol)
- Add Calvados orbrandy (1.2 litres at 40% ABV is 0.48 litres of alcohol)
- This produces 5.4 litres of port containing 1.085 litres of alcohol.
- This is 20% ABV
- Add sugar syrup to taste to back sweeten wine

- Bottle wine – this recipe may produce up to 7 litres of finished port.