



Gelatina di corniole

Cornelian cherry jelly

Perhaps you have a cornelian cherry bush in your garden?
Otherwise ask a keen gardener – they often grow in
public parks!

Picking cornelian cherries takes a little leisure,
but it is a lovely thing to do when the autumn
sun is warming your limbs!

Back in the kitchen:

Take the quantity of cherries you have picked,
add about half as much water and
boil the whole thing for about 30 minutes.

Leave to stand until the next day.

Do you own a straining cloth? Excellent. If not,
take another large cloth, as permeable as
possible.

Lay it over a deep pan, put a ladleful of cornelian
cherries with juice in the middle
(a sieve underneath is practical) and squeeze it
out by hand. Ladle by ladle.

There is an enormous amount of waste. But there is
also delicious juice that you can boil down into jelly:

1 litre of juice

390 g sugar, no lemon

Setting agent as per the packet. Quantity
not for marmalade but as for another kind
of jelly.

That is, we use more sugar than usual,
because cornelian cherries are very sour. But the
result is delicious and the colour is stunning.