



# *Marithé's delicious recipes*

## **Fruit jelly with apples** **NO EGGS, WHEAT FLOUR OR MILK**

### INGREDIENTS

- 1 kg apples (preferably pippins),
- Sugar.

### INSTRUCTIONS

- Peel and dice 1 kg apples.
- Put them in an enamel saucepan with 1/2 glass water.
- Cook for 45 minutes to a compote.
- Drain well in a sieve until completely cool.
- Weigh this apple puree and add the same weight of sugar.
- Put back in the saucepan over a low heat for 1 hour.
- The apples will turn a lovely colour (light brown).
- When cooked, you should be able to separate the puree into two separate parts in the saucepan.
- Oil a square tin. Pour in the fruit jelly to a depth of one centimetre. Level it out.
- Put in a dry place until the next day. Turn out the fruit jelly.
- Cut it into small dice and roll them in icing sugar.
- Wait another day before enjoying them.

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