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Recipe:
Preparation of apple juice



Ingridients:
3 kg of apples

Difficulty:

General description and procedure:

- Wash the apples very well. They can be washed under lukewarm water.
- The amount of juice depends on the size, type of apples and your juicer. If you have a large quantity of apples from which you would like to get apple juice, then it is recommended to press the apples.
- If pods or peels got into the juice, they must be removed. Likewise, the foam that was formed during pressing.
- Pour the juice into a container and cook until it reaches 70 degrees Celsius. This temperature must not be exceeded. Pour it into glasses and seal in a glass container. If you want the juice to be even cleaner, then it needs to be strained once more at the end of cooking.

Storage: You can store closed bottles of apple juice in a cool, dark place. However, once the bottle is opened, it must be consumed within a short period of time, as there are no preservatives in it and it can spoil quickly.