

Green Walnut Preserve

A Sweet Tradition in a Jar

Sticky, magical, and slightly witchy—just the way we like it.



Ingredients

- 2.5 kg green walnuts (whole, unpeeled)
- 1 kg sugar
- 300 ml water
- 5 lemons (for soaking and syrup)
- Optional: cloves, cinnamon stick, or vanilla pod



Just like mint syrup without food coloring, this preserve won't turn out green (even though you'd expect it to). It'll be dark in color—still ridiculously tasty, though! – Lela

PREPARATION

1 Gloves on & Peel away



Peel, soak in lemon water, pierce without breaking the nut, change the lemon water, place a plate on top, and refrigerate for 12–16 hours.

2 Boil the walnuts :)



Next day: drain, rinse in cold water, and give the walnuts a quick 5-minute boil.

3 Make the preserve



Boil the syrup, add the squeezed walnuts and a sliced lemon, boil everything for 10 minutes, then cover with a damp towel until it cools down.

4 Final Touches



Cool it, boil again for 5 mins (optional), cover with a damp towel, done!

5 The Sweet Finish!

After it has completely cooled, sterilize the jars and lids, pour in the preserve, and store it in the pantry.

🍒 Preserve your roots & savor the season with Lela

