



The Basic Basics Jams, Preserves and Chutneys

By Marguerite Patten

Grub Street. Paperback. Book Condition: new. BRAND NEW, The Basic Basics Jams, Preserves and Chutneys, Marguerite Patten, Marguerite Patten, doyenne of British cookery, shares her wealth of knowledge and her tried and tested recipes for jams, marmalades, jellies, curds, pickles, relishes, chutneys and ketchups. Home preserving is Marguerite's most natural culinary territory and she starts by explaining the equipment and the basic techniques, as well as what to do if things go wrong. She covers not only family favourites such as picalilli, ginger marmalade and rose petal jam but also more unusual classics from around the world, such as quince cheese and hot pepper jelly.



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