

LAST MINUTE GIFTS FOR CHRISTMAS



Rosie's Preserving School

PRESERVING PRESERVING

General Notes & Equipment List

So another workshop packed with ideas to make fast preserves that are great gifts. All of the recipes are listed overleaf with the ingredients and any special equipment. If you have a notebook handy most of the processes are simple, and quick, so it will be easier if you note them down. You don't have to make them all – just pick out the ones that appeal!

A variety of jars that maybe you have saved – or bought ready – lids, festive labels and decorations and maybe some gift bags as well – it depends what you decide to make.

You will need general cooking equipment, knives, spoons, a jam pan – the usual selection. I will identify the main things against each of the recipes for you.

I will also give some ideas for hampers but maybe you are going to make your goodies to enjoy at home? I am that's for sure.

Have a look through, decide what appeals and let's get organised!

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie

Mulling Syrup

Caster sugar	250g/9oz
Ripe, juicy oranges	2
Whole cloves	6
Allspice berries	6
Cinnamon sticks	2
Nutmeg	2 teaspoons
Fresh ginger	5cm/2 inches
Water	1000ml/1 75 pints
Large saucepan	Jelly bag or muslin to strain
Approx 4 x 250ml bottles or one large bottle – makes enough to mull 1 bottle red wine	

Cerises a L'Aigre Doux

Morello or dark, tart cherries	500g/16oz – frozen or dried are fine
White sugar	150g/6oz
Red wine vinegar	375ml/12 floz
Cloves	6 whole

Chinese Five Spice Rub

Orange peel	1 small orange
Lemon peel	1 small lemon
Sea salt	60g/3oz
Black peppercorns	100g/4oz
Fennel seeds	1 teaspoon
Star anise	1 whole or 2–3 small pieces
Cloves	1 teaspoon
Cinnamon stick	2 pieces
Spice mill or food grinder	small jars or bags

Rosemary Vinegar

Sprigs fresh rosemary	4
White wine vinegar	500ml/20 floz
Bottles	2 x 250ml

Peppercorn Oil

Good Olive Oil	500ml/20 floz
Black Peppercorns	2 tablespoons
Bottles	2 x 250ml

Lime Salt

Limes	2
Sea salt	250g/8oz
125g-200g jars as preferred	

Mixed Spice

Allspice berries	15g/0.5oz
Cinnamon sticks	15g/0.5oz
Nutmeg	15g/0.5oz
Mace	8g/0.25oz
Cloves	4g/0.12oz
Coriander seeds	4g/0.12oz
Ground ginger	4g/0.12oz

N.B. it is easier to measure in grams unless you have very accurate imperial scales

Spice grinder

Small jars

Brown Sugar Brandy Butter

Light brown sugar	175g/7oz
Butter	250g/8oz
Orange, juice & zest	1
Brandy	100ml/4 floz
Electric whisk	2-3 x 200g/8oz jars

Candied Walnuts

Walnut pieces	175g/7oz	
Caster sugar	30g/1oz	
Butter	1-2 tablespoons	
Frying pan	2 jars or gift bags	tray + silicon paper

Savoury Spiced Nuts

Mixed nuts	200g/8oz	
Coconut oil or butter	2 tablespoons	
Garam masala	1 tablespoon	
Sea salt		
Frying pan	2 jars or gift bags	tray + silicon paper