



Majestic Marmalade Mastery

Instructor:

Lady Clementine Pippin

Location:

Suffolk

Course Type:

Traditional Skills

Cost:

£55.00

Learning Objectives

- Craft the perfect marmalade using traditional techniques
- Identify and select the best citrus fruits for marmalade
- Understand the science behind sugar preservation
- Learn jar sterilization and sealing methods
- Create personalized marmalade flavor combinations

Provided Materials

- A variety of citrus fruits
- Granulated sugar
- Sterilized glass jars
- Muslin cloth
- Wooden stirring spoons

Skills Developed

Culinary Arts

Preservation Techniques

Creative Cooking

Heritage Food Skills

Flavor Crafting

Course Description

Discover the art of transforming humble citrus fruits into golden jars of sunshine with our "Majestic Marmalade Mastery" class. Under the whimsical guidance of our citrus connoisseur, Lady Clementine Pippin, participants will embark on a zesty journey through the world of marmalade, held in the idyllic surroundings of Suffolk. This class delves into the traditional craftsmanship of marmalade making — a skill that once graced the kitchens of grandmothers across Britain. Students will first learn the delicate art of selecting premium citrus fruits, ensuring the perfect balance of tart and sweet. Lady Clementine will reveal the secret alchemy of sugar preservation, guiding students through the process of boiling and setting. Participants will also master the essential technique of jar sterilization, ensuring their creations stay fresh and delightful for months. To add a personal twist, students will experiment with flavour pairings, perhaps infusing their marmalade with hints of thyme or a whisper of ginger. Alongside practical skills, the class promises a playful atmosphere, where the scents of citrus and laughter mingle in the air. Participants will leave not only with jars brimming with their bespoke creations but also with a newfound appreciation for this timeless tradition, ready to spread joy upon any breakfast table.

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For more information, visit our imaginary website or contact our fictional admissions office.