



# The Magical Marmalade Adventure

**Instructor:**

Chef Marmalock

**Location:**

Inverness

**Course Type:**

Culinary Arts

**Cost:**

£55.00

## Learning Objectives

- Master the art of making traditional Scottish marmalade with a twist.
- Learn about the history and cultural significance of marmalade in Scotland.
- Develop skills in flavor balancing by incorporating unique ingredients.
- Understand the science behind marmalade setting and preservation.
- Create personalized labels and packaging for homemade marmalade.

## Provided Materials

- Citrus fruits (oranges, lemons)
- Unique ingredients (ginger, whisky, heather honey)
- Sterilized jars
- Labels and decorative materials
- Aprons with marmalade-themed motifs

## Skills Developed

Culinary Arts

Preservation

Cultural History

Flavor Balancing

Creative Packaging

## Course Description

Welcome to 'The Magical Marmalade Adventure,' where your culinary journey begins amidst the charming backdrop of Inverness! Guided by the illustrious Chef Marmalock, a wizard in the world of preserves, this delightful class will teach you the timeless craft of marmalade-making. Prepare to plunge your senses into a symphony of zesty aromas and vibrant colors as you chop fresh citrus fruits and infuse them with an imaginative array of ingredients such as ginger, whisky, and heather honey. Explore the rich history of marmalade, revered as a Scottish culinary treasure, and uncover the secrets of perfect set and preservation techniques. While the marmalade simmers, dive into the art of flavor balancing, experimenting with zesty notes and sweet undertones to create a bespoke preserve that tickles the taste buds. The most whimsical part? Designing your very own labels and packaging to give your jars a personal touch. Choose from an assortment of decorative elements to create something truly unique, transforming your creation into a delightful gift or a cherished addition to your pantry. By the end of this enchanting escapade, you'll leave with a newfound appreciation for this citrusy delight and the skills to craft your own marmalade masterpieces at home.

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