

Preserving the nation!

Clippy's Preserving Workshops

Thank you for your interest in Clippy's preserving workshops.

It is important with preserves that due care is taken during the preparation stage and that all timings are adhered to. Some TLC will also be required! Clippy will help you to achieve the ultimate preserve, from a soft & luscious jam to a finger-lickin' chutney.

The workshops are designed to cover all aspects of preserving. This includes methods/techniques and the various types of preserves (i.e. jams, curds, jellies, chutneys, relishes, pickles, cordials, fruit liqueurs, vinegars, bottled fruits, sauces, ketchups, oil-based).

The workshops follow the seasonality of British fruit & vegetables; therefore, the preserves made during the workshops will differ throughout the year.

Each season will also have an added hedonistic twist, e.g. chilli, chocolate, garlic, alcohol, vanilla, ginger...

Example workshop schedule**

09:30

- Coffee, cake and introductions.

10:00

- Clippy will discuss the workshop ingredients to be used, with a focus on seasonality and quality.
- With Clippy leading the class, each student prepares their own ingredients and makes 2 preserves.

12:30

- Light lunch with some of Clippy's specially prepared chutneys.

13:00

- Clippy will discuss the different preserving methods and the contrasting features of each.
- Clippy demonstrates a 3rd preserve.
- With Clippy leading the class, each student prepares and makes the 4th preserve.

16:00

- Conclusions & questions
- Don't forget to take your preserves home to enjoy with friends & family!

I hope to see you at a workshop soon.

Love, Clippy x

* Refreshments & lunch will be provided. Please advise cookery school of any special dietary requirements.

** This is an example schedule and timings will vary by cookery school.