



by Mark Taylor

Jam packed with top tips

Bristol restaurant and cookery school Bordeaux Quay is hosting a special masterclass for jam and chutney makers next week.

It is being presented by Michelle McKenna, founder of Clippy's Apples, and it's part of her national Preserving the Nation tour of cookery schools.

Michelle – or Clippy as she is known – is an advocate of the British apple and a pioneer in the world of preserves.

At Bordeaux Quay, she will teach her students how to make toffee apple jam and 'flaming' mango chutney in a matter of hours, making the most of local produce and using a range of exciting ingredients including chilli, local cider and homemade toffee for the jam.

Founded in 2008, Clippy's Apples makes a range of jams, jellies, chutneys and relishes, which are handmade in small batches.

Clippy's passion for British apples began when she found out that two-thirds of British apple orchards have been lost since 1970.

Clippy, together with fiancé Paul Gorman, wants to reverse this trend and she started the business using windfall apples from her own garden.

The couple run Clippy's Apples from their Cheshire home and have recently secured a listing with online retailer Ocado, as well as exporting their products to the US.

The British apple grabbed Clippy's attention since she was researching her PhD proposal on subjects such as the disappearing British orchards and at the same time accepting gluts of apples from neighbours' gardens and making cakes and preserves from them.

When she appeared on BBC's MasterChef Goes Large, she realised that by combining her interests, she could be the driving force behind the re-emergence of the British apple and the new face of preserve-making.

The Preserving the Nation UK tour kicked-off in London at Books for Cooks in Notting Hill last year and has visited cookery schools and food festivals across the country.

This is her second visit to Bordeaux Quay and the hands-on workshop teaches the secrets behind the perfect preserve.

To book a place for Preserving the Nation at Bordeaux Quay on November 19, call the Cookery School on 0117 904 679 or email cookery.school@bordeaux-quay.co.uk. The masterclass runs from 10am until 1pm and tickets are £50, which includes the ingredients. You also get to take home all of the jars of preserves you make on the day.