



By Mimi Beaven, Anja Dunk

The Do Book Co, United Kingdom, 2016. Paperback. Condition: New. Language: English . Brand New Book. How do you capture the intense flavour of freshly picked seasonal produce to enjoy all year round? Combining their experience as cooks, caterers, foragers and farmers, Anja, Jen and Mimi bring you the essential guide to preserving. With techniques and recipes handed-down through the generations and deliciously inventive recipes from their own kitchens, you II soon learn: Basic principles and methods of preserving Equipment and ingredients to get you started Best preserving agents to use: sugar, honey, alcohol, vinegar and salt Stunning recipes from their classic Green Tomato Chutney to Strawberry Gin Fizz Let the slow art of preserving become your new favourite pastime and delight in having nature s most prized flavours and colours in your kitchen.



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