



Winter Preserving

...chutneys, pickles and relishes...

Sat 11th Sept...1:00pm-3:30pm

at Loose Produce 2 Hobbs Avenue Como

Winter is a great time for staying in the kitchen so let's brush up on some of those traditional kitchen skills and get preserving! Preserving is not difficult once you learn a few basic principles and we'll also teach you a few tricks of the trade. Home made preserves are tastier, cheaper and the feeling of satisfaction you get from doing your own is unbeatable.

- **Onion Marmalade** – often also called caramelized onion. Whatever you call it this is one delicious dollop and so handy to have on hand. Making your own will taste just so much better.
- **Chutney** – the Indians make some fantastic chutneys and they are great to serve with winter curries. This one uses seasonal apples and is chock full of spicy, exotic flavours.
- **vegetable pickles** – there are many varieties of vegetable pickles – Italian pickled vegetables, Korean kim chi Indonesian Acar, English mustard pickles, the list goes on. All of them take advantage of seasonal vegetables and add a bright flavour boost to any meal.

This class will be partly demonstration with plenty of hands-on so please bring your aprons! You will get to take home a jar of each of the preserves we make in class. We'll also give you some new and innovative recipes using your preserves. **Please start saving glass jars with metal lids (around 250ml) and bring them along.**

This class costs \$83.00 per person.

**Phone Loose Produce to book
(08) 9474 9100**