



# Winter Preserving ... 'The Citrus Harvest' ...

Sat 14<sup>th</sup> Aug... 1:00pm - 3:30pm

at Loose Produce 2 Hobbs Avenue Como

Got a citrus tree dripping with fruit? Don't waste it! 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.

- **Moroccan preserved lemons** – called for in almost all Moroccan recipes, they also make wonderful gifts to put aside for your foodie friends
- **Marmalade** – everyone loves marmalade and making your own is so much better. We will be making Seville orange, ruby grapefruit, lime, cumquat or breakfast marmalade, depending on which fruit is in the most abundant supply.
- **Citrus curd** – call it lemon butter or curd, make it from any variety or combination of citrus fruits, it's always in high demand.

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 preserved lemons, citrus curd and marmalade. We'll also give you some new and innovative recipes using your preserves. **Please start saving glass jars with metal lids (around 500ml for the preserved lemons and 150-250ml for the curd and marmalade) and bring them along.**

This class costs \$83.00 per person.

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