

OLD WATER VIEW



QUALITY PRESERVES.COM

JAMS, CURD & MARMALADES

Why not try.....

**For further recipe ideas please visit our website
www.qualitypreserves.com**

OLD WATER VIEW
Patterdale, Cumbria. CA11 0NW

MARMALADES

COARSE CUT SEVILLE MARMALADE

Of course, spread it on your toast for breakfast, but also fold it into whipped cream and use it to fill cakes, roulades, scones. How about sticky marmalade steamed pudding?

DARK PATTERDALE MARMALADE

Use it as a marinade or glaze, mixed with soy sauce, rice vinegar, ginger, touch of cayenne and maybe some fennel seed. Or use it to add another dimension to Bread and Butter Pudding.

GRAPEFRUIT MARMALADE

A delicious sweet preserve, with a special tang from the grapefruit. Add some to your favourite flapjack recipe to make an interesting variation.

LEMON MARMALADE

Use this tasty marmalade as a marinade for chicken, mixed with juice of an orange, olive oil and thyme.

LIME MARMALADE

Try this mixed with yoghurt, chilli and coriander served on the side with pork steaks cooked in a spicy marinade. Or use in a marinade for chicken, with soy sauce, stem ginger and garlic.

ORANGE & GINGER MARMALADE

An excellent glaze for pork or chicken mixed with mustard powder and lemon juice, or reduce in a pan with orange and lemon juice to make a glaze for swordfish. It make a delicious sauce for roast or pan-fried duck.

ORANGE, LEMON & GRAPEFRUIT MARMALADE

The sweetness of the orange is counteracted by a refreshing lemon and grapefruit tang. Other than on your toast, we suggest you try this marmalade in a baked cheesecake.

LIGHT PATTERDALE MARMALADE

Oven roast good, meaty sausages, mix the marmalade with mustard and a little cider, and pour over for the last 15 minutes cooking time. Delicious!

TANGERINE MARMALADE

Tangerine Marmalade makes a flavoursome sauce for use with grilled chicken when barbequed, just mix with whole grain mustard and honey. Almost as good done in the oven.

WHISKY MARMALADE

Adding whisky to this marmalade gives it extra warmth and flavour. Great for sauces to go with duck or game recipes; or try warming it and spooning over steamed sponge pudding.



Here are our thoughts and ideas that we hope may give inspiration for using Jams and Marmalades.

JAMS

All our delicious jams excel when used:

- Spread on toast (of course), muffins or crumpets
- Served with scones and cream for cream teas
- As cake fillings—either with or without cream
- As pancake fillings with ice cream
- Swirled with ice cream
- Mixed with plain yoghurt

but here are some other ideas we hope you'll try...



BLACKCURRANT JAM

The rich, fruity flavour of this jam makes it ideal as a Jam Tart filling—try some filled with Blackcurrant Jam, some with Strawberry Jam and some with Greengage Jam to make Traffic Light Tarts! Lovely as a topping for cheesecake.



BLUEBERRY JAM

A delicious jam that can be served as an accompaniment with chicken or pork, or served warm with French toast and vanilla ice cream for an indulgent dessert.



DAMSON JAM

This rich, tangy plum jam is ideal used in a sauce for roast or pan-fried duck or spread on pork chops.



GOOSEBERRY JAM

Not the obvious choice for scones and clotted cream, but it's a very tasty alternative to strawberry. Or use it to make the traditional dessert Gooseberry Fool.



GREENGAGE JAM

Introduced to the UK in the early 18th century by Sir William Gage, this is one of the richest flavoured plums about. Excellent in jam tarts (see Blackcurrant Jam).



LOGANBERRY JAM

The Loganberry is a cross between a raspberry and a blackberry, but has a taste all of its own. Try it as a Swiss Roll filling (with cream is always an option), or use it for a Baked Alaska.



MORELLO CHERRY JAM

Morello Cherry, being a sour cherry, helps make a wonderful sauce for duck with its rich, complex flavour. For dessert try mixing it with fresh cherries and hazelnuts, then topped with crumble mix.

PINEAPPLE & GINGER PRESERVE

Pineapple & Ginger Jam, mixed with garlic, honey and seasoning makes an excellent marinade for chicken, before stir-frying. Or try it as it is as a glaze on ham before baking. Delicious warmed through and spooned over vanilla ice cream.



RASPBERRY JAM

This lovely jam is so versatile! Use it in vinaigrettes (try 2tbsp of jam warmed, same of Dijon mustard and red wine vinegar, 3 floz Virgin Olive Oil, season and shake well) drizzle over chicken, fish or salad. Use to make Bakewell Tart, Raspberry Sponge Pudding or Raspberry Buns.



STRAWBERRY JAM / STRAWBERRY & REDCURRANT JAM

Remember Cornflake Tart from school? Try recreating it with our Strawberry Jam, or use for Jam Roly Poly, and mix a spoonful with custard to make pink custard to serve with it. Rice Pudding must have (at least) a spoonful. Fill Jam Tarts. Make Strawberry Fudge...where do we stop!



TAYBERRY JAM

Like the Loganberry, a cross between a raspberry and blackberry, but larger, sweeter and more aromatic. Use it as recommended for Raspberry or Loganberry, it will not disappoint.



VICTORIA PLUM JAM

A classic jam, use it to make Plum Sauce for ribs on the barbeque, or with soy sauce, honey, ginger and garlic as a marinade for roast pork. For a quick clafoutis, heat with fresh cherries, top with the usual sweet batter, then bake.



CRANBERRY JAM

The sweet, tart taste of this jam makes it ideal served with chicken or turkey, either hot or cold. Try spreading a thin layer over brie cheese then bake until the cheese melts. For dessert try cranberry granita with port, very sophisticated!



FIG PRESERVE

An excellent base for marinades, or use as a glaze for pork or chicken—very tasty! It's delicious with bread and cheese. Use it as a layer in stacked desserts, pancakes and ice cream, lovely.



SPICED APPLE JAM

The obvious is Apple Sauce with roast pork, but it's also good as a glaze for chicken and pork, or try it mixed with honey to glaze a bacon joint. Use it in all kinds of baking, cakes, muffins or bread.



CURD

LEMON CURD

This is the real thing—not the preserved curd you can buy in supermarkets, it contains eggs (so not suitable for vegans, sorry) and should be kept in the fridge. It's a tangy, creamy curd just asking to be spread on crusty fresh bread. Use it for cheesecake, add a spoonful to custard for lemon sauce or spoon it over fresh fruit tarts for that extra bit of luxury. Heaven!