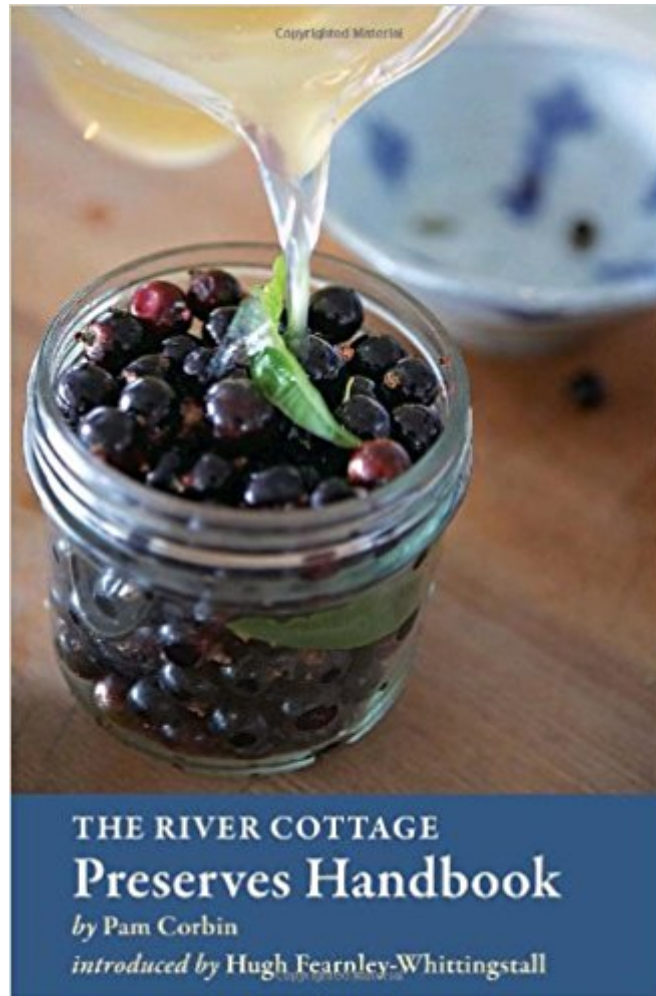




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The River Cottage Preserves Handbook



Synopsis

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with *The River Cottage Preserves Handbook*, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

Book Information

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Customer Reviews

Fall into Cooking Featured Recipe from Pam Corbin's *The River Cottage Preserves Handbook*:
Apple Lemon Curd Fruit curds are so simple and quick to make. Quintessential and quite the doyenne of the curd clan, lemon curd is unquestionably the all time favourite of these soft, creamy concoctions but I also love this smooth velvety apple curd. It's a marvelous way to use up windfall apples and so during the autumn I like to prepare a good quantity of apple puree and freeze it in 10 ounce portions. I can then easily knock up a batch when the apple season has long gone. --Pam Corbin
Makes 4 8 ounce jars
Ingredients 1 pound Granny Smith apples, peeled, cored, and chopped
Finely grated zest and juice of 2 unwaxed lemons (you need 7 tablespoons strained juice)

1/2 cup plus 1 tablespoon unsalted butter 2 1/4 cups granulated sugar 3/4 cup plus 2 tablespoons
beaten eggs (4 or 5 large eggs) Put the chopped apples into a pan with 7 tablespoons of water and
the lemon zest. Cook gently until soft and fluffy, then either beat to a purée with a wooden
spoon or run through a food mill. Put the lemon juice, butter, sugar, and apple purée into a
double boiler or heatproof bowl over a pan of simmering water. As soon as the butter has melted
and the mixture is hot and glossy, pour in the eggs through a sieve, then whisk with a balloon whisk.
If the fruit purée is too hot when the beaten egg is added, the egg will curdle. One way to guard
against this is to check the temperature of the purée with a candy thermometer – it
should be no higher than 130° to 140° F when the egg is added. If your curd does curdle,
take the pan off the heat and whisk vigorously until smooth. Stir the mixture over low heat, scraping
down the sides of the bowl every few minutes, until thick and creamy. This will take 9 to 10 minutes;
the temperature should reach 180° to 183° F on a candy thermometer. Immediately pour
into warm, sterilized jars and seal. Use within 1 month. Once opened, keep in the fridge. Variations
To make gooseberry curd, replace the apples with gooseberries. If you’d like a traditional,
pure lemon curd, leave out the apples, increase the lemon juice to 3/4 cup plus 2 tablespoons (4 to
5 lemons) and add the grated zest of 2 or 3 more lemons.

“For a touch of the homemade every day, try the River Cottage
handbooks.” • “Everyday Food, Favorite New Cookbooks, December 2010” “Be
prepared to make space on your cookbook shelf for these practical, passionate guides. . . . Corbin
demystifies the preserving process in this authoritative, and beautiful,
book.” • “Oregonian, 8/3/10” “A canning and preserving book for the home cook
who likely wouldn’t call themselves the ‘canning’ type. . . . Infinitely more
engaging than your average American canning book, such as *Better Homes & Gardens You Can
Can!*” • “LA Weekly, 6/28/10” “If you think of the best in homemade jams and preservers and
the pleasure in eating your own produce, then you are ready for this book.” • “Super Chef
blog, 6/22/10” “These compact yet comprehensive hardcover volumes, part of a series
written by experts in the River Cottage fold, inspire and instruct with their English charm, deploying
a chatty hand-holding that nudges you through the process. The head River Cottage baker, Daniel
Stevens, who put together *THE RIVER COTTAGE BREAD HANDBOOK* spends over 40 pages on
mastering the basic loaf. His kneading explanation was so clear I didn’t need to constantly
refer to the photos; and it taught me some new tricks. . . . This wide-ranging book inspires
exploration, and not just because I’ll soon be able to slather my warm Scottish oatcakes,

roti and even bagels with my own jam, thanks to THE RIVER COTTAGE PRESERVES HANDBOOK. Here Pam Corbin, who runs the Preserving Days at River Cottage, explains the fundamentals of jam, jelly, chutney, cordials, pickles, sauces and more in a demystifying manner. . . . Recipes for hearty ale chutney, spring rhubarb relish and Hugh's prizewinning raspberry fridge jam are within delicious reach. "Pam's approach is . . . encouraging and adventurous. In this inspiring book she will show you the ropes and then give you the reins. I'm absolutely sure you will enjoy the ride." •NY Times Book Review, Summer Reading Issue, Cookbook Roundup, 6/6/10 "Pam's approach is . . . encouraging and adventurous. In this inspiring book she will show you the ropes and then give you the reins. I'm absolutely sure you will enjoy the ride." •Hugh Fearnley-Whittingstall, from the Introduction

The book itself is fine with some interesting recipes -- HOWEVER -- if you are also considering buying the second book on preserves from River Cottage (ie River Cottage Handbook No 2 - Preserves), please be aware that the content is pretty much identical (ie same recipes, photos and layout). Wish I had known this before I bought both books -- could have saved some money.

I have this book for a year now and I have tried many recipes. I like it because it uses a lot of ingredients local to the River Cottage. It is very interesting, but I would not recommend this book for a beginner. The author assumes the reader is familiar with preserving. The canning process does not include water bath processing for the jams. The recipes are still usable but I used "The Complete Guide to Home Canning and Preserving (2009 Revision)" to determine processing times.

Some great recipes and ideas in this book, really nicely presented in a quality printed, small sized book. The conversion from UK to US measurements seem a little odd for a few recipes though and it would have been nice to have had the UK measurements included. Still a great book for anyone interested in jams, pickles and anything else that you might want to preserve/can.

I've used Corbin's Techniques & Recipes for years now with Delicious and Satisfying results, but an unexpected treat was the Seldom Included Instructions for Vinegars and Sauces. Highly Recommended!!! "The River Cottage Preserves Handbook"

I haven't read all of this book, but from what I have read, it includes many unsafe methods of preserving foods. Please check out science based recipes and information on line before you use these recipes.

Many interesting and different recipes--not your run of the mill preserves that you find in every other book.

This is a great book for some basic recipes. I am a novice "canner" and this is not a beginner book. The layout is nice and I will be trying several of the recipes. If you want to be inspired to explore and think outside of simple cherry, raspberry, and strawberry jam, this is an excellent book.

great book...has more than preserves.

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