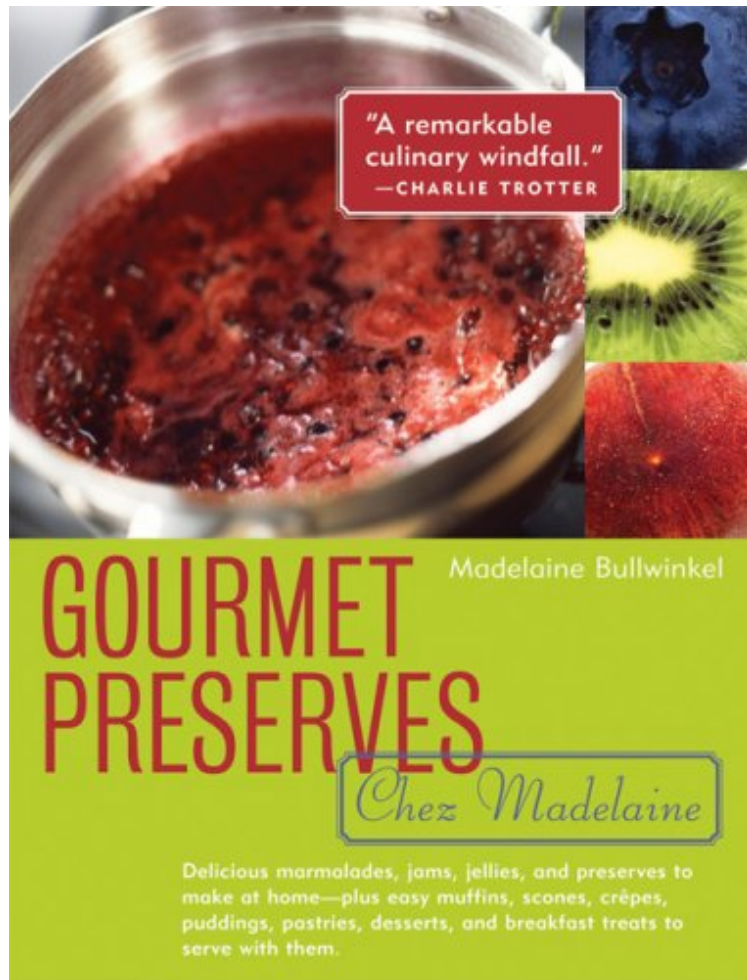


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Gourmet Preserves Chez Madelaine: Elegant Marmalades, Jams, Jellies, and Preserves in Small Quantities Plus Quick Breads, Tarts, Scones, Muffins, and Desserts

Madelaine Bullwinkel

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0 of 0 people found the following review helpful. Not my favorite preserving book. By HazelnutI make my own preserves, and have always used pectin that I buy for that purpose. She tells us how to make our own pectin, which

might be ok if I could measure how effective my homemade pectin would be. She also lists a number of recipes with no mention of pectin at all. Am I supposed to surmise that I may need pectin? Apparently not. Her method requires much longer cooking and higher temperatures, and gelling is unreliable anyway. Could be my ignorance, but I have found much greater success with recipes from the Blue Book of Preserving, and those listed inside each package of pectin. 0 of 0 people found the following review helpful. Not very gourmet. But decent recipes. By Southside Girl This is OK. A nice variety of recipes. However if you want truly gourmet recipes for jams and jellies try Mes Confitures, by Christine Ferber. Mes Confitures: The Jams and Jellies of Christine Ferber https://www..com/dp/0870136291/ref=cm_sw_r_cp_apa_X-Z1xb09S8GST1 of 2 people found the following review helpful. Really Great! By NikI can not seem to see/taste any of the problems the some of the reviewers are experiencing. Reading this book thouroughly, I have point out any of the info. some of those writers say is missing. It is all here in this book. The basics on how to cook, preserve, seal, stock/store your renderings. I highly enjoy this book and find it very giving with the information needed to know on jams, preserves, etc. As for the no sugar comment, Ms. Billwinkel explains why she calls the No sugar section, No Sugar. If you read this book thoroughly, it is all explained very well. Overall great book, awersome recipes. Don't be put off, like I was at first by the other reviewers. Enjoy.

The delightfully old-fashioned art of "putting up" needn't mean crates of fruit, interminable water baths, and a sweltering kitchen. The 130 delicious recipes in this book -- including Cherry Preserves with Cassis, Apple-Ginger Jam, Cinnamon-Citrus Marmalade with Apricots, and Kir Cocktail Jelly -- are made with small quantities of fruit and standard kitchen equipment. Prepared without commercial pectin, the preserves are lower in sugar, allowing the full flavor of the fruit to shine through, and some are made with no refined sugar at all. Madelaine Bullwinkel's reassuring professional advice, how-to illustrations, and timesaving techniques make the process surprisingly simple.