



Lorton House's Preserves & Sauces



Tracey Collins

Half day workshop

Tracy prides herself on the quality, integrity of her preserves and sauces, they have won multiple accolades at the annual Dorset Food and Drink accolades.

Food & Drink Awards. Visitors are able to book for Tracy to visit Lorton House and enjoy a half days tuition in the art of making handmade preserves; chutneys, jams, marmalades and sauces. Between the months of May to September, her courses will include:

Strawberry, Raspberry and Jumbleberry jams
Chutters for Cheese
Mango Chutney
Red Pepper and Chilli Jam
Seville Orange Marmalade
Five Fruit Marmalade
Topsy Whisky Marmalade
Black Garlic Ketchup
Dorset Naga Chilli Sauce
Dorset Sea Salted Caramel

At Christmas time we would add Mincemeat Clementine and Cointreau Marmalade Cranberry Fizz Bang Jam & Cranberry Sauce to her repertoire.

Tracy always uses items that are cultivated or sourced locally wherever possible. For example, when beets are in season, she sources them from a nearby organic farm! Her products have no preservatives, colourings, or other unnatural ingredients; they are all prepared using actual recipes from her travels or imagination! She also recently introduced a dairy-free caramel sauce.

The owners of Lorton House are delighted to she has allowed her products to carry the Lorton logo as their chosen range of goods.

Tracy visits Lorton House on Tuesdays, Wednesdays and Thursdays, naturally it is highly important you book your days experience well in advance of your visit.

For further details on availability and costs for Tracey Collins, please email: info@lortonhouse.co.uk or call **07581 054443**

