

# The Little Book of Marmalade

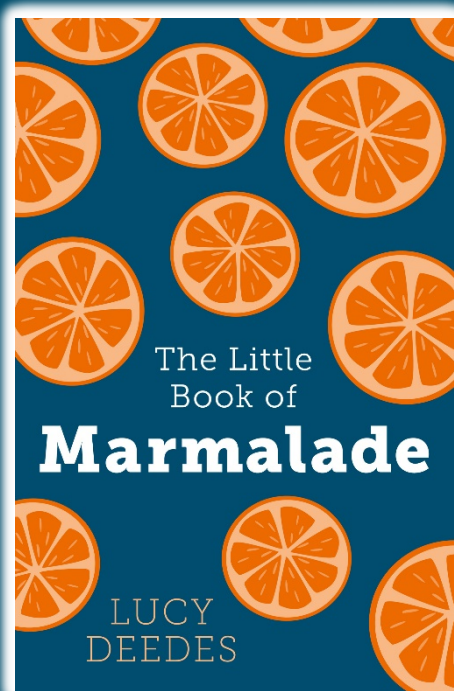
LUCY DEEDES

Published on 12<sup>th</sup> November

Hardback £9.99

eBook £4.99 | Audio Download £8.49

**A perfect guide to making marmalade from an award-winning marmalade-maker.**



**In 2019, Lucy Deedes won two Golds and three Silvers at the World's Original Marmalade Awards at Dalemain in Cumbria.**

**The book includes recipes for making your own marmalade, as well as ideas for how to use marmalade in baking, cooking and cocktails.**



Marmalade had been around for hundreds of years – as a Portuguese sweetmeat, an after-dinner digestif, an aphrodisiac – before it turned into the most famous breakfast ingredient ever.

It has been a household staple for over 200 years, including the Queen (who reputedly has Tiptree Orange Marmalade on her white toast).

Some like a clear jelly marmalade, with just a few wafers of peel hanging like seahorses in the jar; some a firm orange mixture with no extras. Some refuse to touch it unless it's a dark paste, boiled down almost to toffee with a passing suggestion of booze about it.

Whichever way you like yours, there's the perfect recipe in The Little Book of Marmalade for you. Let Lucy Deedes, award-winning marmalade-maker, guide you through it for the perfect accompaniment all year round



**Lucy Deedes** is a writer and cook, who has been making marmalade since she realised as an adult just how hard it is to buy good marmalade. Soon, people were asking if they could buy it. And so, she started a business. She now sells marmalade at both the Petworth and Arundel Farmers' Markets.

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