Mes Confitures: The Jams and Jellies of Christine Ferber by Christine Ferber

The Best Jam Ever!

We invited pastry chef and jam maker Christine Ferber to our Connecticut television studio...were introduced to her first book on the subject, Mes Confitures, and have enjoyed many of her recipes ever since. - MARTHA STEWART.

Chefs throughout the world have long prized the rare and delicious creations of France’s Christine Ferber, an internationally known master patissière who has worked with culinary luminaries Alain Ducasse, the Troisgros family, and Antoine Westermann. For the first time, English-language audiences have access to her artistry with the publication of the French bestseller, Mes Confitures: The Jams and Jellies of Christine Ferber. Written in a clear, accessible style, Mes Confitures brings handmade jams to life for home cooks and professional chefs alike.

In Mes Confitures, Ferber opens her personal recipe book, sharing such treasures as Black Cherry with Pinot Noir, Apricot and Spiced Apple, and Rosehip and Vanilla. Organized seasonally, uncommon recipes like Rhubarb with Acacia Honey and Rosemary, or Banana, Orange, and Chocolate jams raise the craft of confiture to a new level. Ferber also divulges her secrets, identifying the proper tools and equipment for foolproof, exciting, and unusual creations.
Ferber's use of locally grown, extraordinary ingredients, most of which are accessible in farmers markets, gourmet foodshops, or by mail-order, makes for exquisite jams that are far more interesting than the everyday. Ferber's jams are artisanal in their reliance on seasonal fruits, traditional techniques, and their emphasis on simplicity and freshness.

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While on a recent trip to France, my first, I became infatuated with the jams and preserves they served for breakfast. I am a fairly experienced canner but had stopped doing any preserving except for freezer jam. Everything else seemed ordinary and things I could buy. I came home from the trip, immediately started searching for a really good book on jams, and found this one. This might have been a mistake. Since my book arrived I have made about 15 different kinds and I'm not finished yet. I have begun asking friends for sources for quince, elderberries, green tomatoes. I have raided the wine cellar in search of zinfandel and pinot noir. My pantry shelves have been taken over by little jars of the most delicious concoctions ever. I spend my days searching for jars at the thrift stores and labels at kitchen stores. At night I dream of combinations. It has become a sickness. The good thing is that people love to see me coming with my little jars. Toast is a delicious treat now, and I have forgotten about freezer jam.

This book, as others have written, is not for beginners. That being said, there is no reason why your first jam should not be from this book. First, read about how to make jam from a more basic book. Jam making is very simple, it is the recipes that turn it from supermarket to sublime. Try one of the basics like Blueberry with Lemon or Raspberry with Lemon. She does not use pectin so the flavor is more pure and the jams use less sugar. I'm so glad to have found this lovely little book.

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