



## Jelly & Preserves

Small Batch • Locally Sourced

Handmade in the hills of Columbia County, les collines are jewels and gems of fresh, bright, flavor-packed jelly & preserves showcasing the incredible riches of our local farms.

Using traditional methods, all-natural fruit pectin and nothing artificial, ever, our small batches are all about the fruit: a jar of jelly, preserves or marmalade can pack in more than ½ pound.

And small batches mean unique variations. Like a good wine that reflects its *terroir*, the fruit of les collines reflects the beautiful region where it is grown and harvested.

In order of their appearance from fall through late summer, here are our seasonal flavors. All are equally good in savory settings—that is, with foods like cheese or meat—as on your morning toast.

Our pairing suggestions are just a little food for thought  
...send us your own discoveries for les collines.

Explore, and bon appétit!



**crabapple jelly** ~ a perfect blend of the sweet-tart of autumn with a candy apple red color like no other. Classic for roast pork, duck or game hen glaze—my favorite on hot buttered (lots of butter!) toast—or with an aged Gouda or Brie for bright canapés.

**cider sage jelly** ~ made with local apple cider & an infusion of fresh sage leaves, this jelly is delicious with roast chicken, turkey, or grilled sausages, on a turkey club, or with a cheddar or Gouda. Wonderful on your morning toast! Always on our Thanksgiving table.

**chipped pears** ~ NY 13046, Bosc & Shenandoah pears, & ginger—now being grown locally!—plus whole lemons become a preserve/marmalade with a kick. Try as a dip for grilled shrimp and to glaze kebobs, or pair with a strong cheese like Époisses.

**Concord grape preserve** ~ Concord simmered and milled to preserve the quintessential flavor of autumn and childhood. The classic of youthful pb&j's is a revelation to the sophisticated palate with a blue cheese, warm and drizzle on roast pork.

**quince preserve** ~ this preserve is based on cotignac d'Orléans, the French membrillo, and like its Spanish cousin makes a classic pairing with Manchego cheese, a perfect trio with thin-sliced Serrano ham. My Spinone Nocchi loves it by the spoonful!

**quince jelly** ~ fragrant quince from the Berkshires and Columbia County. We simmer & strain these beauties for this special, lovely-hued jelly. Perfect to glaze foie gras; serve with roast poultry or lamb. Try with chèvre & pears, or mascarpone & Marcona almonds.

**Meyer lemon rosemary jelly** ~ tart deliciousness! A les collines classic: Meyer lemons, limes, & rosemary simmer together for this jelly. So good with chèvre, with roast or grilled lamb or poultry, or as a glaze for cedar plank salmon, a blueberry tart or Key lime pie.

**Scots bitter** ~ a true bitter! Hand-cut Seville oranges long-simmered and finished with Laphroaig 10-year Single Malt for a very peaty note. Wonderful on buttered anything, in a marinade or glaze, on a nut butter sandwich. Try with a young Pecorino, or, straight up!

**rhubarb preserve with vanilla bean & Earl Grey** ~ strong Earl Grey tea infusion, lots of spring rhubarb & vanilla pods, *perfetto* on an afternoon scone. Good to marinate & serve with pork tenderloin. Pair with a triple-crème, as a sauce over ice cream—or as many say direct from the jar.

**rhubarb jelly** ~ so pink, so pure, so perfect on hot buttered toast. Bright rhubarb taste of spring. Try with a creamy blue cheese or a young goat's; Olde Hudson pairs with Jos Vulto's Ouleout. And, makes the *best* donut jelly filling ever!!

**strawberry preserve with Lapsang Suochong** ~ June's best, with an intriguing smoky note from Lapsang Suochong tea. Exquisite on vanilla ice cream or pound cake with crème fraîche; pair with a sheep's or a goat's milk cheese like Humboldt Fog.

**sour cherry preserve** ~ jewels of June, sweet-tart cherry pie in a jar! Classic with roast duck or goose. Try with a goat Gouda like Midnight Moon, or stir into crème fraîche to serve on lemon pound cake. And of course on good country bread and toast.

**gooseberry jelly** ~ this berry stands alone and has thorns to prove it!! In the currant family, its sweet tartness is a perfect foil for shortcrust tarts—with any nut butter—with Comté or a goat Cheddar and pistachios. Also lovely to glaze a cheesecake.

**black raspberry preserve** ~ an oft-forgot berry. This preserve is rich with a zing of lemon and divine with a bit of brie in puff pastry—on a seared duck breast—try over buckwheat pancakes, or with grilled peaches and vanilla ice cream for a modern Melba!

**plum jelly** ~ a high summer sweet-tart stone fruit that comes in a rainbow of colors, les collines offers red plum (crimson) and Shiro (pale blush). Divine with your favorite nut butter—stir into Greek yogurt—or try with a bit of fresh ricotta and toasted almonds.

**blackberry jelly** ~ a deep jewel from the cusp of August. Perfect on a buttered English muffin. Try in a sauce for roast pork, or alongside a grilled steak. For dessert, with mascarpone, amaretti & grilled peaches or toasted pound cake & vanilla ice cream.



### les collines sources from...

The Berry Farm, Chatham • Greig Farm, Upper Red Hook  
Harney & Sons Fine Teas, Millerton • Hawthorne Valley Farm, Ghent  
les collines, Craryville • Little Apple Farm, Hillsdale • Love Apple Farm, Ghent  
Migliorelli Farm, Tivoli • Montgomery Place, Red Hook  
Samascott Orchards, Kinderhook • Thompson-Finch Farm, Ancram



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