

## It's 'chocs away' this March with Easter Orange Marmalade with Dark Chocolate

It's 'chocs away' for a new Easter taste sensation with the launch of a limited edition Orange Marmalade with Dark Chocolate; the connoisseur's alternative to an Easter egg. Available ~~exclusively online for £4.99.~~ **NOW SOLD OUT!**



The luxury blend combines fine cut Seville oranges, the finest dark chocolate and a hint of tangerine oil. Highly aromatic, the bittersweet spread is packed full of orange blossom scents, set against the richness of the high cocoa content chocolate.

The extravagant preserve is not only delicious on toast but is great as a glaze for hot cross buns, the perfect addition to a bread and butter pudding or even as an alternative filling to a Victoria Sponge.

Duerr's, a fifth generation family business, still makes its marmalades to the traditional recipes passed down from matriarch Mary, who founded the business alongside her husband Fred in 1881. The firm have a dedicated history to providing the highest quality preserves. To commemorate their 125<sup>th</sup> anniversary, they developed the world's most expensive marmalade, costing £5,000 for a 1kg jar. The crystal jar contained marmalade made with 62-year-old Dalmore whisky, vintage Pol Roger champagne and edible gold.

Richard Duerr, Sales and Marketing Director comments, *"Forget the chocolate eggs, our luxurious Orange Marmalade with Dark Chocolate is the perfect way for foodies to celebrate Easter. Experience the exquisite taste of Seville oranges, harvested in the Andalusian city this January, alongside the richness of dark chocolate."*