



ELDERFLOWER & ROSE CORDIAL

Ingredients

80 Heads of elderflower
10 Heads of a nice scented rose
4 kilos of sugar (I used a mix of granulated and brown)
8 lemons
100g citric acid

Method

Dissolve the sugar in 2 litres of water, warm it in a large pan until its fully dissolved. Then add 3 more litres of cold water. Leave to cool

Pick 80 heads of elderflower first thing in the morning so the freshness and flavour is at its strongest. Lay them on a cloth and shake off the bugs. Repeat several times until all bugs are gone. (as I picked mine early I did not have any bugs on them at all!)

Put the water and the elderflowers into a large lidded container
Add 8 sliced up lemons and the citric acid.

Stir well, cover with a lid and leave in a cool dark place for 2 or 3 days. I left mine for 5 days (I got distracted!) and it was fantastic!

If you add 2 crushed Campden Tablets that have been dissolved in a little boiling water this will help the longevity of your cordial, it will keep for longer.

Before bottling into clean, sterilised bottles remove all the flowers and lemon slices, squash through a sieve to squeeze out all the remaining juices.

Strain through muslin cloth, clean the outside of the bottles, seal tightly, label and store in a cool, dark place. This will keep for up to a year or so.

Notes

Once opened bottles need to be kept in the fridge and used within a week or two.

To use - Mix it with chilled sparkling water over crushed ice with a slice of lemon

Try freezing the cordial into ice cube trays and use to make the best Gin & Tonic ever!

also try:

drizzling over the top of any summer pudding or ice cream

use it to make a delicate summer ice cream or sorbet

Mix with icing sugar to create a delicious, floral glacé icing for cakes

Im sure you can come up with plenty of other ways to bring summer sunshine and flowers into your cooking and drinks any time of the year!!