



Elderflower Cordial

Prep time: 10 mins
prep. + 24hrs to stew

Makes:
1.5 litres

Elderflowers are in season so why not pick some and make a batch of your own elderflower cordial - it looks and sounds impressive, but is super easy!

Ingredients:

- 30 elderflower heads
- 900g caster sugar
- 3 pints boiling water
- 50g citric acid (this preserves the cordial - £1 from the chemist on Bell St)
- 3 unwaxed lemons
- 2 oranges, or 3 satsumas

Utensils:

- deep saucepan with lid/bucket
- large sieve or jam muslin
- sterilised bottles (put in the dishwasher and then leave to dry in an oven on 100.c for 10 minutes)

Method:

1. Pick your elderflower heads, leaving behind most of the stalk. Try and pick flowers that are open but not yet turning yellow
2. Put the sugar in the pan/bucket and pour over the boiling water
3. Wait for the sugar to dissolve and then add the lemons, oranges and flower heads.
4. Stir in the citric acid and put the lid on (or cover with silver foil to keep in dark). Store in a cool place for 24 hours
5. Pour the mixture through a sieve/muslin or colander with a tea towel. Try not to squeeze the liquid through - this will make it go cloudy (but still ok to drink!)
6. Your cordial is ready to drink straight away. It can be kept in the fridge for up to 6 weeks or freeze as icecubes for using later.

TIP: Try adding some of your mixture to frozen yogurt and blend with strawberries and a splash of milk to make a yummy smoothie. You can always re-freeze this to make lollipops.
Or for adults add some to your gin!