



### ***Elderflower Cordial***

Pick the blooms on a dry day and give a good shake to get rid of the creepy crawlies, don't remove stalks or wash.

- 20 elderflower heads
- 1 sliced lemon
- 2 heaped tsp of citric acid (buy in chemist)
- 1kg sugar
- 1 litre boiling water

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### **Method:**

1. Put all ingredients into a large bowl/container & pour the boiling water over them
2. Stir, cover with a clean cloth and leave to infuse for 2 days stirring occasionally.
3. Strain through muslin into a heavy based saucepan. Heat gently; stirring to ensure that all the sugar is dissolved.
4. Bring to the boil, turn down the heat and let it bubble for 5 minutes. Pour into a clean, hot, sterilised glass bottles (heat these in the oven)
5. Store in a fridge when cold, and use within a month
6. To keep for longer, freeze in ice cube trays, unmould, bag up and keep in the freezer

### ***Ready for immediate use.***

Dilute to taste or use neat as flavouring in drinks, ice cream/desserts & cakes. It makes a great gin fizz - just add ice, soda water & gin. For a refreshing soft drink put crushed ice into a tall glass add a dash of elderflower cordial & top up with sparkling water. Use your imagination, create your own specialty and enjoy!