



Elderflower Cordial

Ingredients (makes approximately 1.5 litres)

1 kg caster sugar
1L water
1 lemon
2 limes, thinly sliced
1 orange, thinly sliced
Elderflowers, 15 heads
25g tartaric acid

Method

Place the fruit, elderflowers and tartaric acid in a heatproof container. Bring the water and sugar to the boil in a pan, to make a sugar syrup. Pour the hot sugar syrup over the fruit and elderflower mix. Allow to cool to room temperature, cover and leave to infuse for 2-3 days in the fridge. Pass through a muslin, so there are no bits and store in sterilised bottles. It will keep refrigerated for up to 3 months.

To serve:

To make a deliciously refreshing non-alcoholic aperitif, we simply add soda, ice, lots of fresh mint and a couple of wedges of fresh lime OR to make a sophisticated cocktail, just add 35ml of elderflower cordial to a glass of prosecco. Stunning!