



Aunty Judy's Elderflower Cordial

Ingredients

- 2 ½ kg white sugar
- 2 ½ litres water
- 2 lemons
- 1 orange
- 20 large fresh elderflower heads, stalks trimmed off and leaves stripped
- 85g citric acid

Method

- **STEP 1**
Put the sugar and water into a large saucepan. Gently heat, without boiling, until the sugar has dissolved. Stir every now and again. Pare the zest from the lemons and orange using a potato peeler, then slice the citrus fruit into rounds.
- **STEP 2**
Once the sugar has dissolved, bring the pan of syrup to the boil, then turn off the heat. Fill a bucket with cold water. Give the flowers a gentle swish around to loosen any dirt or insects. Lift the flowers out, give them a gentle shake and transfer to the syrup along with the lemons, zest and citric acid, then stir well. Cover the pan with a dry tea towel and leave to infuse for 24-36 hrs.
- **STEP 3**
Run glass bottles through the dishwasher or wash well with soapy water. Rinse, then leave to dry in a low oven. Line a colander or sieve with muslin or a chux cloth, then sit it over a large bowl or pan. Pour or ladle in the syrup and let it slowly drip through. Discard the leftover bits left in cloth. Using a small jug or funnel, fill the bottles. The cordial is ready to drink straight away and will keep in the fridge for up to 6 weeks. Depending on desired sweetness, dilute 1:5 to 1:10. Portions can be frozen in ice cube trays and defrosted as needed.