

H A R E W O O D



Elderflower Cordial

by Charmaine Hutton

- 20 elderflower heads, shaken and washed
- 2kg (4 1/2lb) sugar
- 1 litre (1 pints) boiling water
- 50g (2oz) citric acid (available from chemists)
- 2 lemons, grated, then sliced

Stir sugar into boiling water and melt sugar.

Add citric acid, grated rind of lemons and then sliced lemons.

Pour into a bowl.

Add elderflower heads and leave overnight covered with plastic film or piece of foil.

Sieve out the flowers and pour syrup through a jelly bag or muslin cloth to clarify.

Put into screw-top plastic bottles and store in fridge at all times.

Can be frozen in small bottles.

The elderflowers must be open, creamy white and not blown or dropping.

To serve: Dilute one-part of the syrup with eight parts of sparkling or plain mineral water. Can be mixed with gin and soda water or make a Spritzer with elderflower cordial, soda and wine, add a sprig of mint and serve with ice. Can be used to flavour gooseberry dishes, fruit salads and ices.