

ELDERFLOWER CORDIAL WITH SUGAR

Ingredients

- 20 elderflower heads
- 1.8 kg sugar
- 1.2 litres water
- 2 unwaxed lemons
- 75g citric acid

Method

Shake the elderflowers to remove any insects and place in a large bowl.

Put sugar and water into pan and bring to boil, stirring until sugar dissolved.

Pare the skin from the lemons and put in bowl with elderflowers. Slice the lemons, discarding the ends, and put in bowl with elderflowers.

Pour over boiling syrup, cover with clean cloth and leave at room temperature for 24 hours.

Strain through a sieve lined with muslin and pour into clean glass or plastic bottles. If you use plastic, the cordial can be frozen.

Dilute as you would squash.

ELDERFLOWER CORDIAL WITHOUT SUGAR

Ingredients

- Carrier bag full of elderflower heads
- 100ml good quality honey
- 3l cold water
- Large orange sliced into six (or two lemons if you aren't keen on orange)
- Large lemon sliced into six
- A clean, sterilised bottle

Method

Place your elderflowers in a large saucepan with the other ingredients, then pour the water over the top. Bring to the boil, then reduce the heat to medium and cook with the lid resting on top of the pan for 30 minutes.

Drain with a sieve and continue cooking just the liquid on a high heat for 30-45 minutes until it has reduced down to 750ml.

Allow to cool then strain through a sieve one more time. Pour into your bottle and keep in the fridge.