

ELDERFLOWER CORDIAL



Rosie's Preserving School

PRESERVING PRESERVING

Equipment List

Preserving pan or similar large pan

Wooden spoon

Sharp knife

Scissors

Ladle

Spatula

Chopping board

Tablespoon

Teaspoon

The recipe makes makes approx 20 250ml bottles

I like to use the 250ml milk bottle (see picture) - it is easy to fill and easy to empty!

Don't forget lids and labels for your jars

YOU NEED TO START THIS RECIPE 24 HOURS BEFORE

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Sugar, white granulated	900g/2 lbs
Lemon	2 each
Elderflowers, large heads	25
Citric acid	50g/2 oz

Method

Put the sugar into a large mixing bowl or pan and pour over 3 litres boiling water. Stir to dissolve the sugar. Leave to cool

Add the citric acid which is a natural preservative

Thinly slice the lemons and add to the pan

Shake the flower heads gently to get rid of any bugs and add to the liquid

Cover with a clean tea towel or cling film and leave for 24 hours to infuse, stir occasionally

NEXT DAY

Wash the bottles and put upside down in a low oven (50-100 deg C) to dry and sterilise. Cool

Pour through a muslin lined sieve into a jug, then decant carefully into sterilised glass bottles and seal

Serilise in the bottle by waterbathing if you want the cordial to keep for up to twelve months

Elderflower Cordial couldn't be easier to make, it takes so little time and effort for a truly stunning result – give it a try, then try and give it!

(You'll want to squirrel it away for summer parties – how about serving it a wedding for a magnificent low alcohol spritzer)

For more delicious recipes and inspiration visit
<https://recipes.rosiemakesjam.com>