

# FRUIT CORDIAL



## Rosie's Preserving School

PRESERVING PRESERVING

### Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Chopping board

Citrus squeezer

Jelly bag

Measuring jug

Bottle funnel, if possible

Teaspoon

The recipe makes makes approx 4-5 x 250ml bottles Don't forget lids to fit your bottles and some labels.

*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

Any ripe berries of your choice	450g/1lb
White granulated sugar	
Water	
Citric acid	1 teaspoon

## Method

Start the day before

Recipe can be made with any soft fruit – raspberries, strawberries, blackcurrants – or a mixture is fun.

Cook the fruit gently in a preserving pan with a very little water to prevent sticking. Simmer gently until soft and the juices flow – around 5–10 minutes. Strain through a jelly bag into a measuring jug.

Cover to drip with a cloth and leave overnight.

Next day, wash bottles and place in oven to warm.

Next day, measure the juice and add 350g/12 oz sugar to each 600ml/1 pint juice. Return to the heat and add citric acid and stir to dissolve the sugar and heat the juice. Pour into the warmed bottles and seal tightly.

The cordial will keep for several weeks in the refrigerator or extend the shelf life to a year by sterilising the filled bottles in a waterbath.

Cordial will then need to be refrigerated once opened.

Will keep for at least two years.

Use as a fruit drink diluted with something fizzy or to pour over ice-cream, or in milk shakes

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