

LEMON CORDIAL



Rosie's Preserving School

PRESERVING PRESERVING

Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Peeler, if liked

Chopping board

Fine grater

Citrus squeezer

Bottle funnel, if possible

Teaspoon

The recipe makes makes approx 8 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

Lemons	6 each
White granulated sugar	1.5kg/3lb 8oz
Water	1000ml/2 pints
Citric acid	1 tablespoon

Method

Start the day before

Grate the zest from the lemons, squeeze the juice, and place both into your pan

Add the sugar, water and citric acid and stir to dissolve the sugar

Cover with a cloth and leave overnight

Next day, wash bottles and place in oven to warm

Strain the cordial through a sieve into a large jug and then pour into the warmed bottles

Seal immediately

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 until opened

Will keep for at least two years

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



LIMONCELLO

A seat under the trees in a quiet square in Italy. A slight breeze lifts the heat of the day, a cooling drink is on the table . . .

Ingredients

Lemons	4 each
White granulated sugar	300g/12oz
Water	240ml/10 fl oz
Vodka	700ml/24 fl oz
Will make approx 3 x 250ml bottles	

Method

Pare the rind from the lemons and place in a large jar with the squeezed juice and the vodka

Seal jar tightly and keep to one side for approximately 2 weeks.

Shake the jar from time to time

Mix the sugar and water together in a small pan . Heat together just enough to dissolve the sugar then leave to one side until cooled

Strain the vodka from the lemon zest onto the syrup, mix together well and then bottle and seal

You can add a fresh curl of lemon zest to each bottle if liked

Serve very cold in small glasses - the bottle can be stored in the freezer as the vodka will prevent freezing

A fantastic summery drink, easy to make great to share

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