



# Elderflower Cordial

## Recipe

Ingredients	
Item	Quantity
Water	3 litres
Elderflowers	30
Lemons	3
Citric Acid	100g
Sugar	3Kg
Options	
Limes to substitute for lemons	2 for each lemon
Root Ginger	2" piece

# Cordial Method

1. Pick elderflowers on a warm dry morning (do not wash)



2. Peel lemons (and limes).
3. Slice lemons



4. Peel and grate root ginger
5. Add water to a pan and bring to the boil.
6. Add citric acid to water and stir until dissolved.
7. Add lemons / limes (peel & slices) and elderflowers to boiling water (add ginger if using)
8. Bring back to boil & leave to infuse for several hours or overnight.



9. Strain cordial from solids
10. Re-boil infused liquid.
11. Gradually dissolve sugar in liquid
12. If putting in glass bottles, heat bottles in boiling water then pour hot cordial into glass bottles & seal.



13. If freezing, allow liquid to cool, put in plastic bottles with large air gap and freeze.

# Elderflower Fizz Cocktail



1. The day before freeze borage flowers, mint leaves or other botanicals into ice cubes
2. Frost the rim of a glass by dipping in lime juice then powdered sugar – this tastes like sherbet.
3. For those adults wanting alcohol, add 50ml of gooseberry vodka.
4. Add 50ml elderflower cordial.
5. Top up with sparkling water.
6. Add botanical ice cubes.
7. Garnish with a slice of lime.
8. Extend pinky & pretend to be posh.