

# ELDERFLOWER CORDIAL

*\*Visit my blog page [Fab Cuisine](#) to discover more delicious recipes*

**Preparation:** 10mns

**£:** £0.10/L

**Serves:** 20 drinks

**Difficulty:** Easy

## Ingredients

900g caster sugar

1.2 L litre boiling water

Juice and zest of 2 large unwaxed lemons

25 Elderflower heads, stalks removed.

## Equipments

1 kitchen pot



## METHOD

Shake the Elderflowers to remove any insects.

Bring the water to the boil and add the Elderflower heads, lemon zest and lemon juice.

Leave them simmering for 30 minutes.

Keep the Elderflower in the water for a couple of hours.

Strain the Elderflower cordial through muslin or a clean kitchen towel and squeeze to collect all the flavours.

Add the sugar to the warm liquid then decant into sterilised bottles. You can enjoy it immediately.

Dilute one part cordial to four parts water or one part cordial to two parts water for fragrant ice lollies.