



Elderflower cordial recipe

Our homemade elderflower cordial recipe is the most heavenly, tangy and delicious part of springtime and is much tastier than buying it from the supermarket. It's always fun to make things with edible flowers and it will save you lots of money too!

You will need:

Water

20 Elderflower heads, remove green stalks

2/3 Lemons sliced

Citric Acid (optional if you're making a batch to store for the year)

2kg Sugar

Before we start, here are a few top tips to help you forage your own elderflowers. Avoid picking them from the roadside and polluted areas. Pick the flowers on a dry day, before lunchtime, while the flowers are still blossomy and sweet. Use them as soon as possible.

Citric acid is a preservative which will help you to preserve your batch of cordial for the year. It is possible to make the recipe without the citric acid, but you will have to use it up within a few weeks, and it doesn't taste as yummy.

Method

Add the water to a large saucepan, elderflowers, sliced lemons and citric acid and bring to the boil.

Remove from the heat and leave to infuse overnight.

Using a muslin cloth or fine sieve, strain the liquid into another pan and add the sugar.

Return to the heat and bring back to the boil stirring frequently until the sugar has dissolved and simmer for 5 minutes, set aside for 15 minutes to cool.

Fill the cordial into sterilised clean bottles while it's still warm.

Once its cooled store in the fridge. For an extra special treat enjoy your refreshing homemade cordial with sparkling water and a slice of lemon.