

Homemade Elderflower Cordial

While you're out in the Great Outdoors look out for fruit trees and bushes that are coming into season. Currently, you might find wild raspberries, cherries, elderflower and for later in the season blackberries, crab apples and apple trees.



Elderflower are now coming into season, and can be picked to make a tasty summer cordial. Elder flowers are small white flowers that hang in sprays, these flowers will then develop into Elderberries later in the season.

The Elder tree or shrub has oval shaped saw tooth leaves, with 5-7 on each stalk. Once developed, the flower produced hang in spays on a mass of small white flowers from May onwards and these flowers will then develop into Elderberries later in the season (From August).

Recipe

This recipe makes approx. 1.5 litres:

- 1.kg Granulated sugar
- 1.7 litres of boiling water
- 20 Elderflower heads (don't wash the flower heads as this will remove flavour)
- 50g Citric acid
- 2 unwaxed lemons (or limes), sliced

Dissolve the sugar into the boiling water and allow to cool.

Once the sugary mixture has cooled, pour in all the other ingredients, stir and cover.

Leave the mixture for 24 hours at room temperature.

Strain to remove any debris and pour into a clean bottle or container



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