



JERNEJ KITCHEN

ELDERFLOWER CORDIAL

Refreshing, fresh and delicious.

MAKES	2	LITERS
PREPARATION:	30	MINUTES
COOKING:	20	MINUTES

ELDERFLOWER CORDIAL

60 elderflower heads, stalks trimmed, fresh

2 lemons

2 kg sugar

45 g citric acid

TOOLS AND EQUIPEMENT

large saucepan with a lid

colander

funnel

ladle

kitchen towel / cheese cloth

bottles

THE DAY BEFORE COOKING

Clean the elderflower heads, to loosen any dirt or bugs. Fill the saucepan with 2 litres of cold water, put in the elderflower heads. Pare the zest from the lemons using a potato peeler, then squeeze the juice out of two lemons. Add the lemon zest and lemon juice to the elderflowers. Cover with a lid and leave to infuse for 16 - 36 hours.

TIP

Never leave more than 36 hours because the elderflower will start to rot.

ELDERFLOWER CORDIAL

Line a colander with a clean kitchen towel, then sit it over a large saucepan. Add the sugar and bring to a simmer, over a medium high heat. Set aside, add the citric acid.

Use a funnel and a ladle to fill sterilized bottles. The elderflower cordial is ready to drink straight away and will keep in a cold, dark place for up to a year.

TIP

Place the bottles in a boiling pot of water. When the water comes back to a boil, set the timer for 5 minutes and remove the jars immediately. Add the elderflower cordial to the bottles, make sure the lids pop down and store.