

# Homemade Elderflower Cordial



## Firstly To Pick The Elderflowers

Late morning on a dry day is the best time to pick elderflowers. The flower heads are at their prime when the little flowers have fully opened and smell fragrant and sweet.

## Ingredients For 2 Litres

12 elderflower heads

1 kg white sugar

1 lemon

## Step By Step

- 1 Add water, elderflowers, and lemon slices to a pan and bring to a rolling boil.
- 2 Remove from the heat and leave to infuse for 2 hours or up to 12 hours.
- 3 Strain through a muslin cloth.
- 4 Return the liquid to the pan, and add sugar and simmer for 5 minutes.
- 5 Fill the cordial into clean, sterilised bottles while still hot.

