

Elderflower Cordial , Marmalade, Champagne Recipes

(maximum quantities for 5gal bucket and large jam pan)

200 fresh elder flower heads – always pick the sweet smelling ones (which tend to be a bit buttery in colour and which do not drop petals when shaken)

12 oranges, cut into 1/8

12 lemons, cut into 1/8

350 g citric acid (brewing shop)

10 l boiling water

8 kg granulated sugar (+ 4 kg for the marmalade)

1 Camden tablet per gallon (brewing shop)

1 plastic beer bucket (5 gal)

4 demijohns

24 screw top wine bottles (sterilized in oven or with Milton)

J-cloths or wine filtering fabric

A large funnel

Boil the water and dissolve the sugar in it. Allow it to cool properly.

Stir in and make sure the citric acid is dissolved.

Add the orange and lemon slices to the cool sugar water.

Add the elder flower heads.

Cover the ghastly mess with a lid and leave it to for 48-72 hours stirring daily.

Strain (metal mesh strainer) the mixture (reserve the fruit for marmalade) and leave for another 48 hours. (*)

Filter into 4 demijohns and add 1 crushed Camden tablet per gallon of cordial.

Shake well, and leave overnight to settle (check no fermentation - bungs do not pop)

Bottle

Marmalade

Discard the elderflowers

Remove the pulp of the oranges and lemons from the peel

Squeeze fruit and add juice to jam pan (food processor and sieve or press)

Slice peel thinly

Place in jam pan with 4.5 l water

Tie pith pips etc. in muslin bag (hankie) and place in pan

Boil gently for 2 hours (until peel is soft)

Squeeze and remove bag

Stir in 4 kg caster sugar until completely dissolved

Boil briskly for 15 mins - test on cold saucer - repeat as necessary until set achieved - 105 deg centigrade

Bottle in sterilized jam jars - 12 - 1lb jars

Champagne

At * dilute 1pt cordial to 4pts water

Place in champagne type bottles / wired corks

Leave for at least two weeks (the longer the better)