

Elderflower summer fizz

BBC
RADIO



By Christopher Trotter

Ingredients

5 litres water
10 elderflower heads
2 lemons cut in half
1/2 kilo sugar
tbsp wine vinegar

Method

1. Pick elderflowers in full sun and shake off any insects.
2. Place in a bucket and add the sugar, squeeze in the lemon juice and the lemons. Stir in the water and dissolve all the sugar.
3. Cover and leave 24 hours.
4. Strain into plastic (not glass!) bottles. Store for 3 weeks when the sparkle will develop.
5. Drink within next few months adding to gin instead of tonic water.