



Lemon Cordial

Season: Winter

From the garden: Lemons, Mint

Type: drink Difficulty: Easy

Serves: 10-20 drinking cups

Recipe source: *Chef Marco Edwardes*

Equipment		In
Clean bottle to store cordial	2 litre water	
Measuring jug, cups and spoons		
teaspoons	10-12 lemons	
Lemon zester / grater	1 teaspoon tartaric acid	
Lemon juicer	500 g sugar	
Scales		
Large pot x 1		
Chopping board		
Kitchen knife		
Fine sieve		
funnel		

How to make it:

1. Wash lemons with warm water and dry. Zest the lemons using a zester or grater. Then cut the lemon in half and juice it.
2. Place the lemon juice and zest in the large pot with 2 litre of water.
3. Add the tartaric acid and sugar into the large pot with the water and lemon. Mix to combine.
4. Bring the mixture to the boil and simmer for 5 minutes.
5. Tip the mixture through a fine sieve to strain. Allow the liquid to drip through naturally rather than squeezing it out. Then, pour into sterilised bottles.
6. Store in the fridge until ready to use.
7. To make up a drink, mix one part cordial with 3-4 parts water.
8. Add some fresh mint leaves if you like or soda water for some spritz;))

