



Elderflower Fritters

Ingredients

- 4 Tbsp plain flour (regular or gluten free)
- 1 Tbsp cornflour
- 1 small egg
- 125 ml water or elderflower cordial diluted.
- Sugar
- Oil for frying.
- Elderflower heads



Method

- * Make up the batter by mixing the flours, egg and water then whisking together.
- * Heat up the oil in a pan or deep fat fryer.
- * Gently shake the elderflower heads to remove any insects (don't wash them). Dip the flower clusters into the batter then shake to remove excess.
- * Fry the flowers until golden brown then dip in sugar before eating warm.



Elderflower Cordial

Ingredients

- 30 Elderflower heads
- 2kg sugar
- 2 lemons (cut in half and juiced)
- 50g citric acid
- 2 litres of boiling water.



Method

- * Mix all the ingredients together in a large pan.
- * Leave for 3 days then strain through a muslin cloth or sieve.
- * Dilute as needed. Cordial will keep in the fridge for 3 months or can be frozen in ice cubes.

Noun project creators: Whisk by Catherine Please. Lemon by Vectors Market. Elderflower image by Luc.T on Flickr