

Elderflower Champagne Cordial

By mid-June, the late Mollie Harris would have made several bottles of elderflower champagne cordial and be out in the fields picking even more elderflower heads to top up her larder.

She would offer it to anyone visiting her Mill Street cottage, the rest would be offered to her fellow actors recording the BBC Radio 4 soap, *The Archers*, who would raise their glasses to Mollie, the English countryside and summer.

This is Mollie's recipe - it works and is delicious. As the elderflowers are free, this cordial is easy on the purse so it's worth taking seriously while the flowers are still in bloom. Children love it.

You will need:

- 25 elderflower heads
- 4 oranges - sliced
- 1 lemon - sliced
- 3lb sugar
- 4 pts water
- 2oz tartaric acid

Method:

- Pour the water over the heads of the elderflowers - picked free from green and preferably in the morning in an area free from traffic fumes.
- Add the rest of the ingredients, stir and leave in a cool place for 48 hours, then strain and pour into sterilised bottles.
- Used diluted as a summer drink and enjoy.