

# Cordial

**Season:** winter

**Serves:** 30 tastes

**Fresh from the garden:** lemon, orange, herbs

<b>Equipment:</b> Bowl Juicer Peeler Knife board Measuring spoons Measuring scales Measuring jug strainer Mixing spoon Cooking pot Bottles and lids	<b>Ingredients:</b> 8 large oranges <b>OR</b> lemons 750 g sugar 750 ml water 2 tsp citric acid  <b>Note: you can add herbs like thyme, bay or lemon verbena to the mix at step 3 to change up the flavours.</b>
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## What to do:

1. Wash the fruit.
  2. Using a peeler, thinly peel the zest from 4 of the oranges.
  3. Place zest, sugar, and water into a large saucepan.
  4. Bring to the boil over a medium heat, stirring until the sugar dissolves.
  5. Reduce heat and simmer for 5 minutes. Set aside to cool and allow to infuse.
  6. Using a sieve, strain the liquid into a clean pan. Discard the zest.
  7. Bring the syrup back to the boil and simmer for five minutes.
  8. Squeeze the juice from all the fruit and strain to remove any pips, set aside.
  9. Remove from heat and stir in the reserved orange juice and citric acid.
  10. Pour into warm sterilized bottles and seal.
  11. Refrigerate for up to 3 months.
- **One orange should yield about 100 ml juice. For this recipe you will need 750 ml of orange juice.**
  - **For long term storage water bath for 10 minutes. Remove, cool, label and store in a cool dark space for up to 12 months.**