

# Now you can make your own Elderflower Pure Pret Still



*The first step to making your elderflower Pure Pret is to boil up a traditional elderflower cordial. This is made from flowering elder beads (elders are small trees that pop up all over the place in the English countryside). This recipe makes about 600ml of neat cordial (which will make about 30 tumblers of Pure Pret Still).*

#### **INGREDIENTS**

**About 5 small cups of boiling water**

**3 1/2 cups of caster sugar**

**A large lemon, roughly diced or roughly blended in the food processor**

**10 elderflower heads (check for large insects - don't worry too much about the small ones!)**

#### **MAKING YOUR PURE PRET STILL**

1. Dissolve the sugar into the boiling water in a large mixing bowl.
2. Add the lemon and elderflower heads.
3. Cover with cling film and let stand for 24 hours in a cool place, out of direct sunlight.
4. Strain through a large piece of muslin and then use a funnel to pour into a bottle (this cordial should always be kept in the fridge and can be stored for up to 3 months).
5. To turn your cordial into a proper Pure Pret Still, splash a little cordial into a tumbler and top up with pure mineral water (sparkling or still).
6. Of an evening, try it with vodka and fresh lime!



PASSIONATE ABOUT FOOD