

BLACKCURRANT CORDIAL



Ingredients for blackcurrant cordial:

600g blackcurrants

500ml water

500g sugar

Preparation of blackcurrant cordial:

Wash the blackcurrants and remove them from their strings, using a fork.

Boil the water with the sugar until obtaining a syrup.

Add the blackcurrants and boil for 5 minutes on a low flame.

Cover and allow to macerate for 10 minutes.

Filter through a sieve, pressing the currants.

Pour this blackcurrant cordial into a bottle and cool down quickly in the freezer - ready for use, topped with water, sparkling water, lemonade or in other recipes.