



Mulberry, Rhubarb and Cherry Cordial

Recipe by Liz Leigh

INGREDIENTS

- Mulberries, Rhubarb and cherries (or other seasonal fruit)
- water
- Sugar
- 1- 2 lemons
- 4 sheets of bloomed gelatine (for jelly option)

FOR JELLY OPTION:

Reheat some liquid, add 4 sheets of bloomed gelatine. Stir well and transfer to a bowl or mold and set in fridge.

DIRECTIONS

1. In a large pot add fruit and twice as much water (ratio 1:2).
2. Boil for 45 minutes and leave to cool.
3. Strain (overnight is good). To get all the moisture out, you can cover the fruit with a plastic bag and weight with a pot filled with water or similar.
4. Once the liquid is drained, measure sugar in equal parts, and add to pot.
5. Add juice of 1 or 2 lemons depending on how much liquid you have. Add zest to taste and boil for 20 minutes.
6. Cool and pour into sterilised bottles or ice cube trays.
7. Serve ice cubes with soda water.



Sundays

with Lucie Cutting

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