

Wedgwood

THE RESTAURANT

ELDERFLOWER FIZZ

6 large heads elderflowers

700g caster sugar

2 tbsp white wine vinegar

4litres water

3 lemons juiced

Ensure elderflowers are clean and insect free

Place them into large plastic bowl with remaining ingredients

Cover bowl and leave somewhere warm for 24 hours and stir 6 times during this period as evenly spread out as possible

Strain and pour into **very** strong sterilised screw top bottles

Leave for 3 days and the drink will naturally ferment and become fizzy but also slightly alcoholic so drivers beware

Drink within a week.