

Photos: G. Bradley



Dissolve the sugar in the water



Add the elder flower heads



Add the lemon and vinegar



Ferment, strain then bottle

## Elderflower Champagne

The flowers of the Elder tree can be used to make a refreshing champagne-like drink. It's really easy to do. Here's what you'll need:

- o A 5 litre container
- o Some glass bottles with screw top lids
- o 4 flower heads picked on a sunny day
- o 4.5 litres of water
- o 1 lemon (preferably unwaxed)
- o 650g of sugar
- o 2 tablespoons of white wine vinegar

### Directions

- 1) Pour the water into a pan over a gentle heat to dissolve the sugar into it.
- 2) Transfer about half of the sugar and water solution into the container you're going to use to ferment the champagne.
- 3) Add four elder flowerheads.
- 4) Cut the lemon into four and squeeze the juice into the sugar solution, then add the lemon quarters.
- 5) Add the white wine vinegar and the rest of the water and give it all a stir.
- 6) Cover the mixture and leave it to brew.
- 7) After four days strain the mixture (through a fine sieve or muslin) and decant it into sterilised, glass, screw top bottles.

The champagne looks cloudy at first, but over time it gets clearer. Leave the bottles for eight to ten days, then test to see if it has become fizzy. If it hasn't leave it for another week.

Serve it chilled with ice and a slice of lemon. It is mildly alcoholic. Yay!

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