



LEMON VERBENA

Cordial





MAKES 4 LITRES

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Lemon Verbena

Ingredients

- **200g** Westlands Lemon Verbena
- **3** lemons, juice + zest
- **3.5L** water
- **1.25kg** caster sugar
- **1.5tsp** citric acid

Method

Add the Westlands Lemon Verbena to a large tub and bash with a rolling pin to break the leaves and release their oils. Then add the lemon zest.

Bring the water to the boil and pour over the Westlands Lemon Verbena and leave to infuse overnight.

The following day, pass the lemon verbena water through a muslin cloth (cheesecloth) into a large pan.

To the liquid add the sugar, citric acid and lemon juice then heat until the sugar dissolves. Approximately 3 minutes.

Using a funnel, pour the liquid into sterilised bottles. Once cooled and sealed, the bottles can be stored in the fridge or at cellar temperature (12°C).

To garnish:

- **10g** Westlands Lemon Verbena
- **10g** Westlands Edible Mixed Flowers

To mix the drink;

Fill a glass with ice, add 250ml of either still or sparkling water then add 15ml of Westlands Lemon Verbena Cordial. Stir to mix.

Garnish with fresh Westlands Lemon Verbena and Westlands Edible Flowers.



Edible Mixed Flowers

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