

Gorse

Gorse is a common evergreen shrub. It's bright yellow, coconut scented flowers are a valuable food source for honey bees in early spring, when food sources are hard to find.



Gorse Cordial



Ingredients

1 litre of water
1.5 litre jug of
gorse flowers
500gms sugar
1 orange
1 lemon

Method

1. Add the sugar and water to a pan and bring to boil
2. Boil for 10 minutes then take off the heat
3. Juice and zest the lemon and orange
4. Add juice and zest along with gorse flowers to the sugar syrup
5. Stir, cover and then leave overnight
6. Strain through muslin or a sieve into a pan, squeezing out all the goodness from the flowers
7. Bring syrup back to the boil, then leave to cool for 10 minutes
8. Bottle in to warm, sterilised glass bottles or jars
9. Store in fridge once bottles are opened

*A tasty refreshing drink with a subtle taste of coconut.
Serve diluted with sparkling water or use in gin and Prosecco cocktails
Perfect also drizzled over ice-cream*