

Recipe:

This recipe makes 10 Litres of Elderflower Champagne:

Fermenting time: Approx 1-2 weeks

Maturing Time: 4 weeks. Can be left longer for the flavours to develop.

6-8 Large Elderflower Heads

(make sure that they are fully open. The more elderflowers used will increase the flavour).

1KG of sugar

2 x Lemons

5 x Tablespoons of White Wine Vinegar

10 Litres of cold water

1 x sachet of Sparkling Yeast (sufficient up to 25 Litres)

This recipe is based on making 10 x 1Litres Bottles. To make larger batches, increase the quantities in proportion.

Method: BEFORE starting make sure all your Equipment is sterilised using the provided steriliser with this kit, following the instructions on the label.

1. Add 10 Litres of warm water to the Fermentation Vessel and add the 1KG of Sugar and the Vinegar. Stir to dissolve the sugar.
2. Wash the lemons and remove the rind. Squeeze the lemons and put the juice into the Fermenting Vessel along with the lemon rind.
3. Remove any insects, leaves or other unwanted objects from the Elderflowers.
4. Add the Elderflowers to the water, being careful not to crush the flower heads.
5. Sprinkle a sachet of Yeast on the surface of the liquid. Stir carefully.
6. Put the lid on the Fermentation Vessel with the Airlock inserted in the Black Grommet on the lid. Half fill the Airlock chamber with water.

7. Leave to stand for approx 5-7 days or until the majority of the bubbling and fizzing has ceased. Stir gently every other day with a sterilised spoon.

8. Sterilise the bottles prior to using with the Steriliser.

9. Place your fermenter higher than the bottles. Use the Syphon to transfer the mixture through the funnel / mini strainer into bottles. Take care not to disturb the sediment in the Fermentation Vessel and try to avoid transferring any debris. The less sediment you pick up, the clearer the end result will be.

10. Fill the bottles to approximately 1½" Inch from the top of the bottle, placing the Green Caps on carefully. Store somewhere cool.

As the weeks go by, you can test the progress of the secondary fermentation in the bottle(s) by trying to squeeze the bottle - it should be hard to the touch.

After four weeks you're Elderflower Champagne is ready for drinking. The taste does improve with time and can be left for a year or more.

Open bottles carefully to avoid the contents spraying out. It is advisable to chill your Elderflower champagne in the fridge before drinking.

Enjoy !

Young's Group, Cross Street, Bradley. Bilston. West Midlands. WV14 8DL Tel: 01902 353352 Mail : sales@youngsgroup.co.uk
--