

**Miele**

# Lemon and lime cordial

By Miele

**5 minutes**

Preparation time

**10 minutes**

Cooking time

**1 litre**

Serves



## INGREDIENTS

- 5 limes, zested and juiced
- 3 lemons, zested and juiced
- 660 g (3 cups) white sugar
- 625 ml (2 ½ cups) water
- 1 tsp citric acid
- 2 tsp tartaric acid

## METHOD

1. Combine the lime zest, lemon zest, sugar and water in a saucepan. Bring to the boil over medium-high heat, induction setting 7.
2. Reduce heat to medium, induction setting 5 and simmer for 5 minutes.
3. Stir through the citric and tartaric acid and remove from the heat.
4. Add the lime and lemon juices.
5. Strain the syrup and pour into sterilised bottles.

## Suggested uses

- Pour 2 tbsp of the cordial in a glass, top with sparkling water, lime slices, a sprig of mint and some ice cubes.

## Hints and tips

- Both citric acid and tartaric acid give this cordial a lovely tart flavour.
- Sterilise the bottles using the disinfect items function on Miele steam ovens. Alternatively Steam the bottles upside down for 10 minutes at 100°C