

**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. Reduce heat to medium, induction setting 5 and simmer for 5 minutes. Stir through the citric and tartaric acid and remove from the heat.
2. Add the lime and lemon juices.
3. 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°