

Pure Camomile and Elderflower Cordial Base

From the Teas.co.uk wiki

This is a small batch of floral cordial built on Loyd Pure Camomile, brightened with lemon and a measure of elderflower cordial stirred in once everything has cooled. Camomile and elderflower are old hedgerow neighbours; both flower across June in this country and both lean soft and floral, so they sit together very comfortably. The elderflower rounds the camomile out and gives the bottle more depth than the flower could manage on its own.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Pure Camomile and Elderflower Cordial Base recipe. Canonical: <https://teas.co.uk/recipes/camomile-tea/pure-camomile-and-elderflower-cordial-base/>*

A couple of points make the difference. Keep the water just off the boil rather than fully boiling, since camomile can scorch and turn bitter at a rolling boil, and steep the bags covered so the aroma does not drift off in the steam. Stir the sugar in while the concentrate is hot, but hold the lemon and the elderflower cordial back until it has cooled to warm, or you will cook the freshness straight out of them. Use a proper bottled cordial such as Belvoir or Bottlegreen, not a sweetened squash.

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