

Season: Autumn
From the garden: Feijoas, lemon
Type: Drink
Difficulty: Easy
Serves: 1 Litre of cordial – enough for 30 small cups when diluted with water
Source: Alessandra Zecchini, *New Zealand Gardener*, May 2008

Equipment

- Clean bottle to store cordial
- Measuring jug, cups and spoons
- Teaspoons
- Lemon zester / grater
- Lemon juicer
- Scales
- Large pot x 2
- Chopping board
- Kitchen knife
- Fine sieve
- Funnel

Ingredients

- 1 litre water
- 1 lemon
- 12-14 feijoas
- 1 teaspoon tartaric acid
- 500g sugar

How to make it

1. Wash lemon with warm water and dry. Zest the lemon using a zester or grater. Then cut the lemon in half and juice it.
2. Place the lemon juice and zest in the large pot with 1 litre of water.
3. Meanwhile, cut all the feijoas in half, and scrape out the pulp using a teaspoon.
4. Add the feijoa pulp, tartaric acid and sugar into the large pot with the water and lemon. Mix to combine.
5. Bring the mixture to the boil and simmer until the pulp is soft and yellow in colour.
6. Tip the mixture through a fine sieve to strain. Allow the liquid to drip through naturally rather than squeezing it out. Then, pour into sterilised bottles.
7. Store in the fridge until ready to use.
8. To make up a drink, mix one part cordial with 3-4 parts water.

Notes:

- Feijoa is a classic New Zealand fruit and anyone who has a feijoa tree is often inundated with feijoas in autumn when they are in season. This cordial recipe is a great way of using up feijoas.
- You can use sparkling water or soda water to mix with this cordial to make a refreshing fizzy drink.