



Elderflower lends fragrant tones along to the earthiness of ginger for this twist on a vodka martini. Elderflower syrup is easy to make at home – choose the freshest-looking heads, frothy with creamy-white flowers, which grow in umbrella-shaped umbels.

# Elderflower Martini

15 elderflower umbels,  
cleaned

500 g (2¼ cups) sugar

juice of 2 lemons

2.5 cm (¾ in) 1 piece ginger

ice cubes

50 ml (1¾ fl oz) vodka

freshly squeezed lemon  
juice, to taste

elderflower sprig, to garnish

Make the syrup ahead of time. Trim the stems from the blossoms, and discard. Place the blossoms into a heatproof container or jar, with a lid. Place 500 ml (2 cups) water and the sugar into a small saucepan, and bring to the boil, stirring often, until the sugar has completely dissolved. Remove from the heat, and then pour over the elderflower blossoms. Add the lemon juice and stir well. Ensure that the flowers are submerged in the liquid (use a plate or pickle weight if needed) and leave to cool. Refrigerate for 2 to 5 days stirring once a day. Once you are happy with the flavour, strain the syrup through a muslin lined sieve into a clean bottle.

Muddle ginger in a cocktail shaker. Fill with the shaker with ice cubes. Add lemon juice, vodka and 10 ml (¼ fl oz) of the elderflower syrup. Shake well, then strain into a martini glass. Garnish with elderflower sprig and serve with lemon juice to taste.

SERVES 1



*60+ drinks inspired by nature*



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ILLUSTRATIONS <sup>B</sup><sub>V</sub> ANNABELLE CROW