



Orange cordial

MAKES: ½ LITRE

Preparation



Serving & Presentation



Total time:

35 MINUTES

INGREDIENTS



500 g caster sugar



500 mL boiling water



1 teaspoon citric acid



1 teaspoon tartaric acid



3 oranges, juiced
(pips and pulp strained)



10 ice cubes

METHOD

- 1 Place citric acid, tartaric acid and sugar into a jug. Carefully pour boiling water into the jug.
- 2 Stir well with a wooden spoon until sugar and acid are dissolved.
- 3 Stir in orange juice.
- 4 If the cordial mixture contains pieces of orange, strain through a fine metal sieve.
- 5 Pour into a jug, add ice cubes and place in the refrigerator so that it chills – overnight is best.
- 6 When serving, add cold water to adjust the cordial strength.

FOOD PREPARATION SKILLS REQUIRED

- 1 Dissolving sugar
- 2 Juicing
- 3 Pouring
- 4 Straining

IMPORTANT TOOLS AND EQUIPMENT

- 1 Citrus juicer
- 2 Wooden spoon
- 3 Sieve
- 4 1 litre jug

tips & Techniques

When using a juicer to remove the juice from the orange, be sure to remove the pips – they impart a bitter flavour when heated.

You can increase the amount of juice that can be extracted from the orange by placing it in the microwave for 30 seconds.

Sugar must be fully dissolved. When stirring the sugar and water mixture, ensure that there is no sugar visible and that you cannot feel the sugar granules when stirring.

Cordial is best served very cold; it is for this reason that the cordial mix is best left in the refrigerator overnight or served over lots of ice cubes.

