



ELDERFLOWER FRITTERS

INGREDIENTS:

FOR THE BATTER:

1 egg

130g (1 cup) of flour

1 teaspoon baking powder

2 tablespoons cornflour (cornstarch)

230ml (1 cup) beer

30g powdered sugar

20 elderflower heads

115ml (1/2 cup) oil for frying

2-3 tablespoons of honey

1. Gather your elderflowers, pick the youngest ones with some of the flowers still in bud
2. Heat the oil in a pan
3. Mix the batter ingredients.
4. Holding the flowers by the stem, dip in the batter and then place in the hot oil.
5. Fry for 2-3 minutes on each side until brown.
6. Serve warm, drizzled with honey or an elderflower syrup (just undiluted cordial)

