

Recipes and Tips



Elderflower Fritters

16 elderflowers heads
sunflower oil for deep-frying
100g self-raising flour
2 tsp cornflour
2 tsp golden caster sugar
1 egg
175ml sparkling water

icing sugar
honey

Cut away any elderflower stalks, just leaving the head still joined together. Half-fill a large saucepan with oil and set over a medium heat – it needs to reach 180C on a temperature probe.

While the oil is heating, mix together the flour, corn flour, sugar and a pinch of salt in a bowl. Beat together the egg and sparkling water. Slowly pour the wet mixture in a well in the dry mixture and whisk until combined – you want it to be lumpy. You'll need to use the batter immediately.

Dip the elderflower heads into the batter, then drop into the hot oil, a few at a time. Cook for 30 secs-1 min until golden, then remove using a slotted spoon and drain on kitchen paper.

Dust generously with icing sugar and drizzle over some honey. Eat straight away, while crisp.