



ROSEHIP SYRUP

Ingredients

- 1 kg rosehips
- 0.5 kg sugar

Method

- Bring 1.5l water to the boil
- Mince (finely chop) 1kg Rosehips and add to water
- Bring to boil then remove from heat
- Leave to infuse for 15 minutes
- Strain through a jelly bag until dry
- Return pulp to saucepan and add 0.75l boiling water
- Leave for 10 minutes
- Strain. Discard pulp
- Mix the two juices and return to saucepan
- Add 0.5kg sugar
- Boil for 5 minutes
- Cool. Bottle

