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Kaffir lime and lemon cordial

Feast



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This recipe makes plenty, because you'll want to have it as your drink of choice for a fortnight – it keeps well in the fridge for at least a couple of weeks. I really like the fine texture of the zest, but you can sieve it out if you feel it gets in the way when you drink it.

Makes _____

Preparation _____

min **10**

Skill
level _____

Easy

Ingredients

- 4 lemons, scrubbed, zested, juiced, squeezed halves reserved
- 4 kaffir lime leaves
- 3 cm-piece ginger, bruised with the back of a knife
- 700 g caster sugar
- 50 g tartaric acid
- ice cubes, to serve

Cook's notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

Instructions

Makes 1.2 L cordial for about 12 L prepared drink

Cooling time 15 minutes

Infusing time overnight

Place lemon zest, juice and squeezed halves, lime leaves, ginger and caster sugar in a large heatproof bowl. Pour over 1 L boiling water and stir until dissolved. Cool slightly, cover with plastic wrap and refrigerate overnight.

Discard lemon halves, lime leaves and ginger. Stir in tartaric acid and pour into sterilised bottles. Chill until needed and shake before pouring. You'll need 2-3 tbsp to flavour a glass of water with ice cubes.

Photography Alan Benson

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