



LAKELOVERS

Summer Family Recipes from the
Lake District



KESWICK
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Raspberry Lemonade

A tasty cordial that can be enjoyed by all the family, as a soft drink
or delicious in a G&T!

INGREDIENTS

Makes 250ml of cordial approximately

3 lemons

250g of fresh raspberries

150g of white sugar

100ml of water

Raspberry
Lemonade

HERE'S HOW

1. This recipe is nice and simple, just squeeze the lemon juice into a medium sized pan with the raspberries and the sugar.
2. Using a wooden spoon mix together until the sugar is completely mixed in. It's really important that you mix it all together as you don't want the sugar to caramelise when you place it on the heat. The idea is to create a clean fresh raspberry flavour, not a sweet jammy one.
3. Place the pan on the heat and bring up to the boil, turn the heat down and simmer for 5 minutes.
4. Pour the liquid through a sieve, use the wooden spoon to press the mixture through and get all the flavour without the seeds.
5. Pour the cordial into a clean glass bottle and enjoy!



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