



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

Rosehip Syrup – PJ taste Recipe

Rosehip Syrup

1kg rosehips
1.5 Lt boiling water
900g sugar

Wash the hips and mince in a food processor. Drop into the boiling water and bring back to the boil then leave for 15 minutes. Pour into a linen bag and let drip until the bulk of the liquid has come through.

Return the residue to the pan and add a further 750ml boiling water, stir and allow to stand for 10 minutes. Allow to drip again through the jelly bag.

Put back into the pan and boil down to 750ml juice and then add 900g sugar and boil for 5 minutes.

Pour into hot sterile bottles **and seal at once**.

Will keep for a year but refrigerate and use within two weeks once bottles opened.

Its great used as a sauce to pour over the lovely [Our Cow Molly](#) ice cream, diluted 5 to 1 with water as a healthy cordial or I am sure could be mixed cocktail style with your favourite vodka.

We use it as an ingredient in our [Rosehip and Hibiscus Citrus Hit](#).