COOKING PASSION SINCE 1877



How to make cherry syrup

Ingredients

Method

Cherry syrup can be used in so many ways – on pancakes, poured over ice cream to add a little tangy hit or used to flavour a nice cold glass of water or your favourite summer cocktail. The best thing about this recipe is that it's oh so simple! There are only 3 ingredients:

1 kg cherries
1 cup sugar
Juice of 2 lemons

1. To start with, remove the stems from the cherries and give them a wash before adding them to a large pot with the sugar and lemon juice.

2. Bring to the boil and then simmer for 30 minutes – during this time the cherries will soften and release their juice and the sweetness of the sugar will be perfectly balanced by the tart lemon juice giving just the right mix of sweet and sour.

3. After 30 minutes give them a stir. Ensure that the cherries are soft enough that they fall apart when pressed with a spoon. If they are, pour the liquid and cherries through a strainer and work the pulp with the back of a wooden spoon to get all that delicious cherry flavours out of the mixture.

4. Once the liquid has cooled, transfer it to a sealable jar or bottle and store in the fridge for up to 4 weeks.

Notes

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