



Recipe of the Week

FEIJOA SYRUP

Laura Macfein's Feijoa Syrup is lovely mixed with a shot of vodka in a tall glass and topped with soda. Also great on pancakes – the syrup that is, not necessarily the vodka.

Ingredients

2 cups feijoa flesh
1 cup sugar
2 cups water
1 teasp lemon juice
1 teasp lemon zest

Method

1. Blitz the feijoa flesh in a blender, and then put into a saucepan with the other ingredients and slowly bring to the boil.
2. Stir to prevent sticking and let it boil for a minute or so.
3. Pour into a clean bottle and, once cool, store in the fridge.
4. Drink diluted with sparkling or still water, or use as a syrup in desserts or cocktails

Courtesy NZ Gardener, 2020 Garden Diary