

LEMONGRASS & LIME SYRUP

Makes 250ml

INGREDIENTS:

2 stalks lemongrass

200g caster sugar

2 limes, juice

2 tsp maple syrup

DIRECTIONS

Using a rolling pin, gently bash the lemongrass (you want to bruise it, not break it), then chop each stalk into three pieces. Put in a medium saucepan and add the sugar and 100ml water. Bring to the boil, stirring a few times. Once the sugar has dissolved, simmer for a couple of minutes, then remove from the heat

Stir in the lime juice and maple syrup; set aside to cool and infuse for an hour or two. Strain through a sieve, pressing on the lemongrass to really extract the flavour, then discard the lemongrass. Use the syrup or store in the fridge for up to 5 days as needed.

Drizzle this luscious syrup over vanilla ice cream or fruit, or use for a twist on a lemon drizzle cake. It's also lovely as the base for a long drink: try a tablespoon in a glass topped up with sparkling water, lots of ice and a wedge of lime. It keeps well in a sealed jar in the fridge for a couple of weeks.