

POMEGRANATE SYRUP



Preparation : 15 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

Ingredients : approx. ½ litre

- 3 pomegranates - 1/2 lemon - Sugar

1. Peel the pomegranates and collect the seeds, making sure you remove all the bitter white pith. Put the seeds through the juicer.
2. Combine the pomegranate juice with an equal volume of sugar in a small, thick-bottomed saucepan. Bring to the boil, whisking constantly until all the sugar has dissolved.
3. Reduce for approximately 10 minutes, stirring from time to time.
4. Allow to cool slightly, then add 1 tsp lemon juice. Transfer to a glass bottle and seal.

Chef's tip :

Keeps for 1 month in the refrigerator. Select ripe pomegranates that are heavy for size.

Duo XL ■

Duo Plus XL ■

