



Gorseflower Wine

In Ireland, furze (gorse) is in flower for nearly nine months of the year and as the saying goes, “when furze is out of bloom, kissing’s out of fashion” – so you should have no problem in finding the ingredients for this recipe, whatever the season. Take a big basket or bag with you and just pick – minding the spikes on the bushes (gardening gloves will save your fingers).

You will need:

10 pints of fresh gorse flowers (use a measuring jug or pint glass and scoop from your basket/bag)

15 litres water

1.7kg golden granulated cane sugar

Juice of 6 lemons

Brewer's yeast

Large pan for use on the hob

Large, sterilized bucket

Clean cloth or tea towel (big enough to lie over the top of the bucket)

Demi-john

Sterilized bottles with seals

Method:

1. Put the flowers in to the large pan and add the water. Bring to the boil, reduce the heat, and simmer for 15 minutes. Keeping the heat very low, add the sugar and stir until it has dissolved.
2. Pour the mixture into a bucket (it will be heavy so it’s better done with 2 people – remember the contents will be hot, so be careful) and add the lemon juice. Allow to cool to blood temperature, then add the yeast (follow the packet instructions for quantity). Give it a good stir.
3. Cover with a clean cloth or piece of muslin and leave to stand for three days. Strain the liquid and transfer to a demi -john with an airlock. Make sure all the yeast goes through. Leave to ferment (usually takes about 2 weeks) and when fermentation has ceased, siphon into sterilised bottles and seal.
4. You now have the finished article; why not let us know what you think?

