

APPLE & ELDERFLOWER MELOMEL



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Volker Marecek

Honey wine made with the infusion of Apple & Elderflower. This is a deconstructed champagne using a special Dilmah infusion.

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Silver Jubilee
Elderflower & Apple
Infusion

Ingredients



APPLE & ELDERFLOWER MELOMEL

- 3kg Organic Apples (washed, cored & chopped)
- 40gram Organic Dried Elderflowers
- 1.8kg Raw Honey, off the comb
- 10.8l Distilled Water
- 40 heaped teaspoons of Apple & Elderflower Infusion
- Tea filter bags

Methods and Directions

APPLE & ELDERFLOWER MELOMEL

- In a fermenter, dissolve the honey in distilled water with wax, bees' pollen and everything that comes out of the comb.
- Test eventual alcohol level with a hydrometer until it is around 8%, and add chopped apples and fresh elderflowers.
- Screw on lid and place airlock in place. Check daily and stir daily*. Continue till fermenting ceases 10 days after.
- Rack off the brew into a clean carboy and discard apple and elderflowers. Replace airlock and let to settle for a further 7 days.
- Add Dilmah Apple & Elderflower Infusion to the fermented liquid. Stir every 10-15 min for 1¼ hours. The brew must be at an ambient room temperature of 18-20°C-.
- Strain and let yeast settle again for 1 hour. Bottle in sterilised bottles and keep in cellar for min 3 months.

*Tasting the Melomel regularly throughout the process helps to determine how complex the brew is and how long it will take to cold infuse it with the Apple & Elderflower Infusion.