

Miele

Blackberry, thyme and lemon shrub

By Miele

5 minutes, plus overnight infusing time

Preparation time

50 minutes

Cooking time

2 cups

Serves



INGREDIENTS

- 500 g blackberries (about 3 cups)
- 330 g (1 ½ cups) white sugar
- 6 sprigs thyme
- 1 lemon, zested and juiced
- 185 ml (¾ cup) sherry vinegar
- 185 ml (¾ cup) water

METHOD

1. Combine the berries, sugar, thyme and lemon zest in a saucepan, cover with a lid. Place on low heat, induction setting 1, for 30 minutes to allow the juices to be released from the berries.
2. Increase heat to medium, induction setting 5, and cook for 5 minutes. Add the lemon juice, vinegar and water and simmer for 5 minutes, or until mixture is almost boiling.
3. Cover and set aside to 12 hours or overnight.
4. Strain the syrup and pour into sterilised bottles.

Suggested uses

Pour 2 tbsp of the shrub in a glass, top with sparkling water and ice cubes.

Hints and tips

- A shrub is a non-alcoholic syrup made of fruit juices, sugar and vinegar.
- Sterilise the bottles using the sterilise function on Miele steam ovens. Alternatively Steam the bottles upside down for 10 minutes at 100°C.