



Courgette Wine

5lb Courgettes
6oz Chopped Raisins or 250ml White Grape Concentrate
2.5 lb Granulated Sugar
Juice of 2 Lemons and an Orange or 1/2 oz Citric Acid
1oz Ginger root
Yeast Nutrient
High Alcohol/Dessert Yeast

- Wash and then grate the courgettes including the skin and seeds into your fermentation bucket.
- Bruise the ginger root by bashing with a rolling pin, and add the ginger and chopped raisins to the bucket.
- Boil 1 gallon of water and add to the bucket. Stir thoroughly.
- When cool add the juice of the lemons and orange (or citric acid if using), 1 tsp yeast nutrient and the dessert yeast.
- Cover loosely and ferment on the pulp for 4 days, stirring twice a day to push down the cap.
- After 4 days, strain to separate the juice, add the sugar and then transfer to a demijohn. Fit an airlock and leave to ferment out.
- Rack the wine to a 2nd demijohn when it starts to clear and then leave until crystal clear before bottling.
- Serve chilled and enjoy!