Lemon and Ginger Cordial Base

From the teas.co.uk wiki

A lemon and ginger cordial earns its place in the fridge by doing several jobs: a warming hot cup in winter, a sharp ginger soda in summer, the base for a hot toddy, even a quick glaze for salmon or a stir-fry. Boiling the fresh ginger first, then a strong covered steep, gives it a proper kick.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Lemon and Ginger Cordial Base recipe. Canonical: https://teas.co.uk/recipes/cocktails/lemon-and-ginger-cordial-base/*

It uses Teapigs Lemon and Ginger, a pure caffeine-free infusion. Fifteen minutes, and it makes about 500ml.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/