

Camomile and Bergamot Tonic

From the Teas.co.uk wiki

A floral long drink for when you want something grown-up without the alcohol. A strong, cooled shot of Loyd Pure Camomile sits underneath, a little homemade bergamot syrup carries a perfumed citrus note that lemon alone would flatten, and a good Indian tonic brings the quinine bitterness and the fizz on top. It is built long over plenty of ice in a highball, with thyme and a twist of lemon.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Camomile and Bergamot Tonic recipe. Canonical: <https://teas.co.uk/recipes/camomile-tea/camomile-and-bergamot-tonic/>*

Think of it as a camomile aperitif: floral and lightly bitter, the sort of thing to pour at the same hour you might reach for a Campari soda, but softer with it. The bergamot syrup takes five minutes and keeps for a fortnight, so it is worth making a small jar to have on hand.

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