How to Brew Passionfruit and Orange

From the teas.co.uk wiki

Fruit infusions like Good Earth Passionfruit and Orange are built on hibiscus and rosehip, and those want the opposite of green tea: a proper rolling boil and a good long steep. Hibiscus is one of the few bases that really needs the full 100C, as it only gives up its deep ruby colour and tart body with real heat and time. Brew it too cool or too briefly and the cup comes out pale and thin, with the passionfruit and orange floating unsupported.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Passionfruit and Orange recipe. Canonical: https://teas.co.uk/recipes/fruit-tea/how-to-brew-passionfruit-and-orange/*

So bring the kettle right to the boil, pour it straight over the bag, cover the mug and leave it a full six minutes. The cup is naturally tart from the hibiscus and naturally sweet from the rosehip and fruit, so it drinks well as it is. Honey is optional, and milk has no place in a fruit infusion like this.

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