Homemade Passionfruit Cordial

From the teas.co.uk wiki

This turns a box of Good Earth Passionfruit and Orange, plus a few fresh passionfruit, into a bottle of tropical cordial to keep in the fridge. A splash goes into sparkling water for an instant fizz, into a gin and tonic, over yoghurt and granola, into iced tea, or into a glass of prosecco. The fresh passionfruit seeds stay in, so they hang suspended through the syrup and give it a proper tropical look.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Homemade Passionfruit Cordial recipe. Canonical: https://teas.co.uk/recipes/fruit-tea/homemade-passionfruit-cordial/*

You brew the tea strong with a little orange zest, then cook it down with sugar, lemon and the scooped passionfruit pulp until it just coats a spoon. It keeps for about three weeks, so a single batch covers a lot of drinks.

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