Lemon, Ginger and Rosehip Cordial

From the teas.co.uk wiki

Lemon, ginger and rosehip cordial starts with a box of Loyd Boost Immunity and turns it into a bottle of concentrate to dilute however you like, hot or cold. The bag does the groundwork; grated fresh ginger and lemon zest brewed in alongside it are what lift the cordial above the cup it started as.

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

Brew it strong and give the fresh ginger and zest a proper ten-minute steep, then reduce it gently with sugar and a little lemon juice until it coats the back of a spoon, and bottle it. It keeps for a few weeks in the fridge.

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