

Homemade Whole-Spice Infusion

From the Teas.co.uk wiki

This is a fragrant, caffeine-free infusion you make from scratch with whole spices: cardamom, cinnamon, cloves, star anise and fresh ginger, with a strip of lemon peel to lift it. Whole spices give a cleaner, rounder flavour than ground, but they release their oils slowly, so this one wants a good eight minutes in the cup.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Homemade Whole-Spice Infusion recipe. Canonical: <https://teas.co.uk/recipes/fruit-tea/homemade-whole-spice-infusion/>*

Strain it well and you are left with a clear, amber, gently spiced drink. Makes one cup.

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