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. 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.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/