Rosehip and Raspberry Vinaigrette

From the teas.co.uk wiki

Fruit tea has a more unusual use up its sleeve: a salad dressing. A strong, cooled brew of rosehip and raspberry stands in for some of the acidity in a classic vinaigrette, bringing a soft fruitiness alongside the white wine vinegar. Shaken up with olive oil, a little dijon and honey, it makes a bright, fruity dressing that is lovely over peppery leaves, goat's cheese or a grain salad.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Rosehip and Raspberry Vinaigrette recipe. Canonical: https://teas.co.uk/recipes/cocktails/rosehip-and-raspberry-vinaigrette/*

It keeps in the fridge for a few days.

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