Peach and Mango Tea Cordial

From the teas.co.uk wiki

When peaches are ripe and going soft in the bowl, this is a good way to catch them. The fruit is simmered down with strong peach-mango tea, sugar and a little lemon until it collapses into a deep, golden cordial, then strained smooth and bottled. Real peach flesh is what makes it: it gives the cordial a rounded, jammy depth that a flavouring on its own never quite reaches.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Peach and Mango Tea Cordial recipe. Canonical: https://teas.co.uk/recipes/cocktails/peach-and-mango-tea-cordial/*

Topped up with sparkling water over ice it tastes like a peach soda, only better. Start with one part cordial to four parts water and adjust to taste; it keeps a couple of weeks chilled.

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