Homemade Orange Tea Cordial

From the teas.co.uk wiki

Think of this as a grown-up orange squash with the depth of real tea behind it. You brew the orange tea strong, then cook it down with sugar, fresh orange zest and a little juice into a syrup that lives in the fridge and only gets better for a day or two.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Homemade Orange Tea Cordial recipe. Canonical: https://teas.co.uk/recipes/cocktails/homemade-orange-tea-cordial/*

Splash one part into four parts cold water or soda for an orange cooler, or top it with hot water on a cold afternoon for an instant orange tea. The zest is doing the real work here, so grate it finely and do not be shy with it.

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