HOT & BOLD

Hibiscus Cold Brew with Orange

PREP
5 min

SERVES
4 glasses

Vegan | Vegetarian

Ruby-red hibiscus tea, cold brewed with orange and a hint of cinnamon. Tart, bright and caffeine-free.

Ingredients

- 3 tbsp dried hibiscus flowers (or 4 hibiscus tea bags)
- 1 litre cold water
- 1 orange, sliced
- 1 cinnamon stick
- 2 to 3 tbsp maple syrup or sugar
- Ice

Method

1. Put the hibiscus, cinnamon and half of the orange slices in a jug with the cold water.
2. Leave in the fridge for 4 to 6 hours.
3. Strain and stir in the syrup until dissolved. Taste and add more if it is too tart.
4. Serve over plenty of ice with the remaining orange slices.

Cook's tip

Hibiscus is very sour on its own, so add the sweetener in stages and taste as you go.