



Spicy citrus tea



Ingredients

- 1 lemon
- 1 clementine
- 1 teaspoon golden spice mix
- 1 ginger and lemon teabag
- boiling water

Instructions

- Cut the lemon and clementine into pieces.
- Add the fruit to a coffee plunger.
- Add the golden spice to the fruit.
- Top up with boiling water. Add the teabag and let the mixture steep for 1-2 minutes.
- Plunge to extract the juices from the fruit.
- Serve the spicy citrus tea warm with a slice of fresh lemon.