



SILK ROAD

CANTON ORANGE
FLAVOURED SYRUP RECIPE

FEATURING CANTON ORANGE TEA



**CANTON ORANGE
FLAVOURED SYRUP**

CANTON ORANGE TEA

tea flavoured syrup:

**4 tbsp. Canton Orange
loose tea**

2 cups boiling water

1 ½ cups sugar

tea soda:

**1 tbsp. Canton Orange
tea flavoured syrup**

carbonated water

**lemons and limes
(for garnish)**

1624 Government St.,
Victoria Chinatown.
Visit www.silkroadtea.com
for more tea recipes.
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Pour 2 cups boiling water
over 4 tbsp. Silk Road
Canton Orange loose tea.
Steep for 5 minutes, and
then strain into a saucepan.

Add 1 ½ cups of sugar to
the saucepan containing
brewed tea. Stir mixture
over medium heat until
sugar is fully dissolved, and
the liquid has a crystal clear
appearance.

Pour mixture into a
heatproof pitcher or jug, and
let cool completely.

To make a tea soda, pour
1 tbsp. tea flavoured syrup
into a cup and top with
sparkling water. Garnish with
lemons and limes.

Canton Orange syrup can
also be used instead of
maple syrup for crêpes,
pancakes, waffles or other
desserts.