

## Recipe: Ticho's transforming cola 🍊 make Dry February fun

This recipe makes about a litre of cola. Which is quite a lot if you're just going to sip on the low-sugar base recipe. If you prefer the more traditional, sugared-up variant, the good news is it's quick and easy to prepare.

All measurements are level, using standardised measuring spoons and cups.

<b>Instructions</b> <ol style="list-style-type: none"><li>1. Brew a big, strong mug of Earl Grey tea using the 2 heaping teaspoons of tealeaves and 300 ml boiling-hot water. Brew for 5-8 minutes depending on desired bitterness. (Go for 5 min if you're not sure.) Then strain out the leaves and set the tea aside for now.</li><li>2. Place a saucepot on your fire/hob and pour in 550 ml water. Zest the oranges and lime straight into the pot, setting the zested fruits aside for now. Add to the pot: the cinnamon sticks, star anise, coriander seeds, ginger. Put the lid on and heat the liquid til boiling, then reduce the heat to a gentle simmer for 20 mins.</li><li>3. In the meantime, juice the zested oranges and limes into a heat-proof jug. Add to that jug: the vanilla extract, the soy sauce, the Angostura bitters, the tea you brewed and the soft brown sugar.</li><li>4. Once the spiced water is ready, strain it carefully through a fine-meshed sieve or tea strainer into the heat-proof jug. Give everything a stir. You can taste it at this point but be aware the flavour will change a lot as it cools and all the flavours infuse together. Save the star anise and cinnamon to garnish your drink later.</li><li>5. Allow to cool a bit, then decant to a glass bottle or jar(s). Don't use plastic as the liquid is still warm. Chill in the fridge for several hours or overnight.</li><li>6. Shake before serving. Serve with ice, garnishes, and a slice of lime, orange or lemon.</li><li>7. If you're more partial to the sweeter, traditional cola flavour profile, add about a tablespoon more soft brown sugar* per glass.</li></ol>	<b>Requirements</b> <ul style="list-style-type: none"><li>• <a href="#">Standardised measuring cups and spoons</a></li><li>• Fine-mesh sieve or tea strainer</li><li>• Pyrex jug or similar heat-proof vessel (at least 1 litre volume)</li></ul> <b>Ingredients</b> <ul style="list-style-type: none"><li>• 2 heaping teaspoons Earl Grey tea leaves</li><li>• 2 organic oranges</li><li>• 1 organic lime</li><li>• 2 cinnamon sticks, cracked in half</li><li>• 2 star anise</li><li>• 1 tbsp whole coriander seeds</li><li>• 1 thumb-length piece of fresh ginger, sliced julienne</li><li>• 1 tsp soy sauce (or gluten-free alternative)</li><li>• 2 tsp vanilla extract (or equivalent in fresh vanilla if you're fancy)</li><li>• ½ tsp Angostura bitters*</li><li>• 1 tbsp soft brown sugar** (or more, for traditional variant)</li></ul>
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### Tips 💡

- \* I should warn that Angostura bitters do actually contain alcohol as a preservative base. However, we use such a small amount of this potent ingredient – accounting for just 0.05% or less of the overall volume – that this drink is essentially still alcohol-free.
- \*\*The handy thing about soft brown sugar is that it dissolves quite well even when the drink is no longer warm. It also adds a nice, rich caramel flavour to the drink as well as the typical brown colour.
- For those of you not partaking in Dry February... this drink would make a divine mixer. Just add whisky, vodka – whatever!