

JANUARY 23

CHANTAL
Est. 1971
CRAFTED KITCHENWARE

Orange Spark SPICED ORANGE BLACK TEA

Zesty spice with a festive flicker.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) boiling water
- 1 tsp dried orange peel
- 1 cinnamon stick
- 2 whole cloves
- Optional: 1 tsp honey or maple syrup (to taste)

INSTRUCTIONS:

Brew black tea with orange peel, cinnamon stick, and cloves in boiling water for 5–7 minutes. Strain if needed. Sweeten to taste and serve warm.

PAIR WITH:

Orange-glazed gingerbread for a rich, spiced bite —or— spiced orange biscotti for a crisp, citrusy crunch.