

## ICED FRUIT REVOLUTION WITH FRESH ORANGE



### THAT'S WHAT IT TAKES FOR 1 LITRE:

1 liter water

4 tsp. Gottlieb fruit tea  
«Fruit Revolution»

2-3 tbsp. sugar

3-4 oranges

Approx. 15 ice cubes

### PREPARATION:

Heat 2 dl water (ideal temperature: 95 degrees Celsius). Add tea in a tea infuser / strainer and leave to brew for 5 minutes. Meanwhile prepare a jug with the ice cubes and halve two to three oranges.

As soon as the tea is ready, stir in the sugar until it dissolves. Then pour the whole thing over the ice cubes. Afterwards fill up with 8 dl cold water. Squeeze out the oranges by hand directly above the jug and stir well.

Divide the last orange into slices. As a decoration, add half a carving to the edge of the glass and pour the rest into the iced tea. Serve with a colored straw.

### COCKTAIL VARIANT FOR 2.5 dl:

Put 3 ice cubes in a wine glass. Add 1.5 dl iced tea and fill up with 1 dl Prosecco (e.g. Prosecco Albino Armani DOC) or Champagne. Place half an orange slice on the edge of the glass and put the other half into the glass. Serve with a colored straw.