



# Manuka Honey, Ginger and Lemon Tea

EASY • 15 MINS

Warm honey, lemon and ginger drinks have long been the go-to home remedy for sore throat relief. We upgraded this classic soother by swapping regular honey to Capilano Manuka Honey for added health benefits and a richer taste. Prized for its health supporting properties, this natural superfood is essential for soothing a tickle.



**SKILL LEVEL**  
Easy

**PREP TIME**  
5 mins

**COOKING TIME**  
10 mins

**SERVINGS**  
1

Visit [capilano.com.au](https://capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilano on Instagram or Facebook and you could be featured on our page!



## Ingredients

- 2 cups water
- ½ cup fresh lemon
- 1 piece ginger, 1-2 inches (2-4cm)
- A squeeze of **Capilano Active Manuka Honey**

Used in this recipe



### Active Manuka Honey

Nature's Sweet Superfood

Made by some of the world's healthiest bees\*, Capilano Active Manuka honey is naturally rich in Methylglyoxal (MGO). The higher the MGO, the more potent the honey's activity.

#### Delicious Taste

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of *Leptospermum* (Manuka) varieties.

Capilano's premium, bioactive Manuka honey has a rich, smooth, caramel taste.

#### Boost your Daily Health Routine

Squeeze the bioactive goodness of Capilano Active Manuka honey into your daily cup of tea, coffee, smoothies, yoghurt or cereal, or simply enjoy by the spoonful.

\*Vella, G. 2016. Issue 215. CSIRO.

## Method

1. Bring water to a boil and remove from heat.
2. Slice lemon and ginger into thin pieces, and add to the hot water.
3. Let it steep for 5-10 minutes.
4. Strain and pour tea into a mug.
5. Add your squeeze of Capilano Manuka Honey, stir, and serve.
6. Tip: Store in the fridge and serve over ice or soda water for a cooling and refreshing drink.

Visit [capilano-honey.com.au](http://capilano-honey.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](https://www.instagram.com/honeylovers) & [@capilano-honey](https://www.instagram.com/capilano-honey) on Instagram or Facebook and you could be featured on our page!