

hinkOrange Blossom Water

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Sharab E'riq Sous

From: Family Recipe / Servings: 4 People

60 g crushed dried licorice roots

Put dried licorice roots in a bowl.

1/4 tsp baking soda

Add baking soda to the licorice roots.

2 tsp orange blossom water

Add orange blossom water.

1090 g water

Add 70 g water to the licorice roots.

Mix until combined and the licorice roots are moistened with the water.

Prepare a cotton cloth.

Place the moistened licorice roots on the cloth.

Wrap the cloth.

Place the cloth in a jug filled with 1020 g water.

Keep the jug in the refrigerator for 6 hours.

After 6 hours, the drink is ready.

To serve, remove the cloth from the jug, and discard the roots.

Pour the licorice drink from a distance to another jug as you see in the picture, and do this step several times, so you have to pour it several times from a jug to another, this method is called (Tashrie').

Pouring the drink from a distance will produce a foam on the drink and that's what we need.

Serve cold, and make sure to pour it from a distance to the glass so you get the foam, but there is no need to do it several times, because the foam is already formed.

Notes and Tips

The traditional method of making the drink is the same except one thing, after wrapping the moistened licorice, they put the cloth on a colander under running water but the water should run very slowly, here is a photo to show you [Traditional Method of Making Licorice Drink](#)

Here is a closer photo of [Crushed Dried Licorice Roots](#). To know more about the grades of licorice roots read [here](#) and you will notice from the information that the licorice I used for this recipe is known as "Dried Licorice Root Crushed Tea Grade" or as "Dried Licorice Roots Fine Cut or Tea Bag Cut".

Here is a photo of [Licorice Drink Vendor](#).