Standard Lemon Ceylon Cup (Honey and Thyme)

From the teas.co.uk wiki

A cup of Hyson Lemon Infused Black Tea takes well to a Greek-island treatment: a sprig of fresh thyme dropped in with the bag, and a teaspoon of clear acacia or wildflower honey stirred through once the bag is out. Lemon, honey and thyme are the old Aegean trio behind half the Mediterranean herbal cups, and a clean Ceylon base carries them well because the black tea sits back and lets the honey and thyme come forward.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Standard Lemon Ceylon Cup (Honey and Thyme) recipe. Canonical: https://teas.co.uk/recipes/fruit-tea/standard-lemon-ceylon-cup-honey-and-thyme/*

Brew it at a full rolling boil, since it is the Ceylon doing the work rather than the lemon flavouring. Three minutes is the sweet spot: lemon stays brightest there, and any longer lets the thyme take over. Put the thyme in at the start so the steep draws out its oils, and hold the honey back until the cup has dropped to about 65 degrees so its aroma survives. Drink it black; that trio is the whole of it.

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