Iced Lemon Tea (Sicilian Style, Bergamot and Rosemary)

From the teas.co.uk wiki

This iced lemon tea takes a Sicilian turn: Hyson Lemon Infused Black Tea brewed hot and flash-chilled over crushed ice, with bergamot, thick lemon wheels and a sprig of fresh rosemary. The bergamot is the trick. Sicily and Calabria are the bergamot-growing corner of the Mediterranean, and a twist of its peel over a lemon-Ceylon base doubles back into the lemon already in the bag, giving the glass the Earl-Grey perfume that plain lemon iced tea never has.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Lemon Tea (Sicilian Style, Bergamot and Rosemary) recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-lemon-tea-sicilian-style-bergamot-and-rosemary/*

Flash-chill rather than cold brew, because the Ceylon base wants a hot extraction: one bag in 150ml of full-boil water for three minutes, a teaspoon of acacia honey dissolved in while it is hot, then poured straight over ice. Lay the bergamot peel on the rim rather than in the glass, since the oil at full strength would swamp everything and the perfume off the cut peel is plenty. Use thick lemon wheels so they hold their shape for the ten minutes it takes to drink, and a single small rosemary sprig to bridge the lemon and bergamot with a savoury note.

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