Standard Blackcurrant Ceylon Cup (Star Anise and Honey)

From the teas.co.uk wiki

Hyson Blackcurrant Infused Black Tea takes well to a French treatment: a whole star anise dropped in with the bag, and half a teaspoon of clear acacia honey stirred through at the end. Anise bridges blackcurrant and black tea the way it does in a creme de cassis cocktail, and honey rounds the edge off the fruit. Blackcurrant, anise and honey are an old Burgundy pairing, and on a Ceylon-blackcurrant base they give the cup the shape of a grown-up French dessert without any real sweetness.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Standard Blackcurrant Ceylon Cup (Star Anise and Honey) recipe. Canonical: https://teas.co.uk/recipes/fruit-tea/standard-blackcurrant-ceylon-cup-star-anise-and-honey/*

Brew it at a full rolling boil, since the black-tea side of the bag carries the cup. Three minutes is right: the blackcurrant peaks there and the anise takes over past four. Keep the star anise whole so the petals release slowly, and lift it out at three minutes before it turns harsh. Stir the honey in once the cup has dropped to about 65 degrees so its aroma survives. Drink it black to taste the blackcurrant properly.

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