Iced Blackcurrant Tea with Fresh Blackberries and Lemon Verbena

From the teas.co.uk wiki

Iced blackcurrant tea works best when you give it some real fruit to draw on: eight ripe blackberries muddled lightly in the base of the glass, Hyson Blackcurrant Infused Black Tea flash-chilled over the top, and a sprig of lemon verbena tucked into the ice. The blackberries double back into the blackcurrant in the bag and leave a pulpy base the drinker pulls up through a wide straw. Verbena is the surprise: it shares a soft lemon-floral edge with dark berries, so it lifts the glass without fighting the Ceylon.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Blackcurrant Tea with Fresh Blackberries and Lemon Verbena recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-blackcurrant-tea-with-fresh-blackberries-and-lemon-verbena/*

Flash-chill rather than cold brew, since the Ceylon base wants a hot extraction: one bag in 150ml of full-boil water for three minutes, a teaspoon of caster sugar stirred in while it is hot to bring the dark berries forward, then poured straight over the ice. Muddle the blackberries gently, five seconds with a wooden spoon, just enough to break them into pulpy pieces; crush them hard and the seeds turn bitter. Tuck the verbena down among the ice rather than on top so it scents the body of the drink.

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