Standard Green Tea Cup (Lemon Peel and Honey)

From the teas.co.uk wiki

A good cup of Loyd Green Tea (the Polish broadleaf pyramid, a light Chinese-style green) takes a strip of pared lemon peel in the steep and a little acacia honey stirred in at the end. Poles tend to drink green tea with lemon and honey rather than milk, and that is the shape here: the peel gives a clean citrus lift and the honey rounds the edge, without burying the tea. The pyramid gives the leaf room to open, which is what it is built for.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Standard Green Tea Cup (Lemon Peel and Honey) recipe. Canonical: https://teas.co.uk/recipes/green-tea/standard-green-tea-cup-lemon-peel-and-honey/*

The main thing with any green tea is the water: 80 degrees, not boiling, or it turns bitter. Boil the kettle, take the lid off and let it stand about ninety seconds, then pour. Steep three minutes uncovered, lift the bag and the peel out without squeezing (a squeezed bag releases bitterness), and stir the honey in once the cup has dropped to around 65 degrees so its aroma survives. Drink it black, lemon and honey running through.

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