Standard Pure Peppermint Cup (Moroccan Style with Sugar Cube)

From the teas.co.uk wiki

Loyd Pure Peppermint is just the leaf, no flavourings, and it takes well to a Moroccan-style treatment: a single white sugar cube and a few whole fresh spearmint leaves dropped in with the bag. Moroccan mint tea is sweetened with a cube rather than loose sugar, so it dissolves slowly and sweetens the cup from the bottom up, and the fresh spearmint sits alongside the dried peppermint for a brighter, rounder aroma. The pyramid gives the leaf room to open through the brew.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Standard Pure Peppermint Cup (Moroccan Style with Sugar Cube) recipe. Canonical: https://teas.co.uk/recipes/mint-tea/standard-pure-peppermint-cup-moroccan-style-with-sugar-cube/*

Two things make the difference. Use water just off the boil, around 95 degrees, since peppermint can take the heat but turns bitter at a full 100, and cover the cup with a saucer the moment you pour, because peppermint loses most of its aroma to the air in the first minute. Steep six minutes covered, then lift the saucer and tip any condensate back in, as that is concentrated flavour. Keep the spearmint leaves whole rather than crushed, or the chlorophyll turns them bitter. Drink it black.

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