Iced Pure Camomile with Fresh Peach and Tarragon

From the teas.co.uk wiki

Camomile takes really well to cold brewing. Left in cold water overnight it stays clear and gentle, without the slightly stewed edge you can get from hot-brewing and then pouring over ice. This one pairs Loyd Pure Camomile with a thin slice of ripe white peach and a small sprig of tarragon, an idea borrowed from the Provencal way with poached fruit.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Pure Camomile with Fresh Peach and Tarragon recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-pure-camomile-with-fresh-peach-and-tarragon/*

White peach is the one to reach for, as its delicate floral sweetness sits closer to camomile than a yellow peach would. Go easy on the tarragon too; a few leaves are plenty, since it is a potent herb and a whole bunch would take over. There is no need for sugar, as the peach and the natural softness of the camomile flower handle that between them.

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