Iced Moroccan Mint Tea

From the teas.co.uk wiki

This is the iced version of Moroccan mint tea, a sweet, refreshing jug for a hot day. It uses Dragonfly Organic Moroccan Mint, which has a gunpowder green tea base, brewed strong with a good handful of fresh spearmint and sweetened in the traditional way. The green tea matters here: a purely herbal mint jug tends to go flat once chilled, whereas the gunpowder leaf keeps the drink with some backbone as it cools.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Moroccan Mint Tea recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-moroccan-mint-tea/*

Brew it cooler than you would a black tea, at around 80C, so the green base does not scald. Sweeten and add the lemon while it is still hot, then chill it right down and pour it over plenty of ice. A sprig of mint and a slice of lemon in each glass, and a little cucumber if you fancy, finish it for the table.

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