Cold Brew Chocolate and Mint

From the teas.co.uk wiki

Cold brewing is the easiest way to make iced tea, and it suits Teapigs Chocolate and Mint especially well. Left in cold water overnight, the peppermint comes through cool and clean rather than sharp, and the cocoa shells give up their flavour slowly with none of the bitterness a hot brew can carry. There is no kettle and almost no effort: tea temples in a jug of cold water, into the fridge, done by morning.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cold Brew Chocolate and Mint recipe. Canonical: https://teas.co.uk/recipes/cold-brew/cold-brew-chocolate-and-mint/*

Use filtered water if you can. With no heat to drive off any chlorine, you taste the water itself more clearly in a cold brew than in a hot one. Serve it straight over ice, or with a splash of milk and a little honey if you want it softer and more dessert-like, in the same spirit as an iced chocolate and mint.

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