Traditional Moroccan Tea Ceremony

From the teas.co.uk wiki

The **Moroccan tea ceremony** turns mint tea into an event. It is poured from a tall tin pot into small glasses on a metal tray, and the higher you pour the better, because that is what lifts the little crown of foam that marks a glass done properly.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Traditional Moroccan Tea Ceremony recipe. Canonical: https://teas.co.uk/recipes/green-tea/traditional-moroccan-tea-ceremony/*

Dragonfly Organic Moroccan Mint carries both halves of the drink in the bag, gunpowder green for body and colour, spearmint for the lift, and a generous handful of bruised fresh mint in the pot takes it the rest of the way. The sugar is dissolved through the whole pot, not spooned into each glass, and the tea is traditionally served in three rounds: as the old line has it, the first glass bitter as life, the second mild as love, the third sweet as death. Making it from a single bag at home, you can get those same three glasses by re-steeping the one bag three times, each a little longer, so the first is brisk, the second rounder, the third gentle. For the everyday version, see Moroccan-style mint tea.

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