Moroccan Mint Honey Syrup

From the teas.co.uk wiki

Moroccan mint honey syrup is a useful thing to keep in the fridge door. A box of Dragonfly Organic Moroccan Mint, steeped strong and cooked down with honey, sugar and a little lemon, gives you a jar of mint-and-honey syrup to reach for whenever a drink or a pudding wants sweetening with a bit more character than plain sugar.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Moroccan Mint Honey Syrup recipe. Canonical: https://teas.co.uk/recipes/green-tea/moroccan-mint-honey-syrup/*

The honey gives it body and shine and the caster sugar keeps the sweetness clean, while a little lemon stops it turning cloying. Keep the heat gentle once everything is in the pan, so the syrup reduces to a slow-pouring gloss rather than boiling hard and catching.

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