

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](https://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.

Earn rewards on Teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.

