Moroccan Mint Tea

From the teas.co.uk wiki

Mint tea done the Moroccan way: brewed in a pot with a generous handful of fresh spearmint and plenty of sugar, then poured into little glasses from a height so it lands with a frothy head. It is a gesture as much as a drink, traditionally made to welcome guests and served with dates or pastries. Use green tea and keep the water off the boil, around 80C, so it stays sweet rather than bitter.

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

The high pour is the fun bit, and the foam it makes is the sign of a proper cup.

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