A Proper Cup of Vanilla Rooibos

From the teas.co.uk wiki

Rooibos is one of the few teas that really wants a full rolling boil. Where black or green leaves would scorch, rooibos needs that heat to give up its honey-malt depth, so fill the kettle fresh and use it properly boiling. This is Dragonfly Organic Vanilla Rooibos brewed the unhurried way: six minutes under cover, a strip of orange peel in with the bag, and a little honey stirred through at the end.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the A Proper Cup of Vanilla Rooibos recipe. Canonical: https://teas.co.uk/recipes/rooibos/a-proper-cup-of-vanilla-rooibos/*

The vanilla is the slowest flavour to come through, so the long steep is what brings it out; rush it and you miss the best of the cup. Orange peel and honey are the traditional Cape additions to a rooibos brew, and they suit the vanilla well, though both are optional if you would rather keep it plain.

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