How to Brew Pure Rooibos (the South African Way)

From the teas.co.uk wiki

This is pure rooibos brewed the way it is drunk at home across the Cape: made strong with properly boiling water, then softened with a small splash of milk. Of all the teas, rooibos is one of the few that really needs a full rolling boil, since it only gives up its honey-malt depth and deep red-amber colour at 100C, where a black tea would scorch.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Pure Rooibos (the South African Way) recipe. Canonical: https://teas.co.uk/recipes/rooibos/how-to-brew-pure-rooibos-the-south-african-way/*

Pure rooibos is naturally sweet and drinks very well clean, with nothing added. But the small splash of whole milk is the classic Afrikaans finish, turning the cup a soft pink and rounding it into something gentle and comforting. There is no fruit, spice or vanilla here, just the plain leaf done properly.

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