Vanilla Rooibos Custard Tart Filling

From the teas.co.uk wiki

Vanilla rooibos custard tart filling sits somewhere between a Portuguese pastel de nata and an old-fashioned English custard tart. The idea is to infuse the cream with Dragonfly Organic Vanilla Rooibos before the custard is made, so the Madagascan vanilla and the honey-malt of the rooibos bake right into the set custard rather than sitting on top.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Vanilla Rooibos Custard Tart Filling recipe. Canonical: https://teas.co.uk/recipes/biscuits/vanilla-rooibos-custard-tart-filling/*

This is the filling on its own, written to pour into a tart case you have already blind-baked, so you can use whatever pastry you like. Cream takes up vanilla and rooibos more slowly than milk does, so give it a proper twelve-minute steep off the heat and temper the yolks gently. Get those two things right and the rest is straightforward.

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