

BOKKEVELD ROOIBOS TEA

RECIPE BOOK



ALMOND CAPPUCCINO

INGREDIENTS

1. Prepared Bokkeveld Vanilla Rooibos tea
2. Almond milk
3. Cinnamon
4. Honey
5. Whipped cream

METHOD

1. Prepare the bokkeveld vanilla rooibos tea in a teapot using 2 to 3 teabags with boiling water.
2. Mix 1 to 2 teaspoons of honey while tea is hot.
3. Pour 1 part frothed almond milk into cup and pour tea slowly into the cup. 4. Top with whipped cream and sprinkle with cinnamon.





RASPBERRY ROOIBOS DELIGHT

INGREDIENTS

1. Prepared blackcurrant Bokkeveld Rooibos tea
2. Tablespoon of raspberry coulis
3. Sugar
4. 80 ml frothed milk

METHOD

1. Put 1 tablespoon of the raspberry coulis and a little bit of sugar on the bottom of the glass.
2. Pour the frothed milk into the cup and slowly pour the tea through the centre of the frothed milk.
3. Finish with some cinnamon sugar.



ROOIBOS HONEY GINGER

INGREDIENTS

1. Prepared honey Bokkeveld Rooibos Tea
2. 2 teaspoons of honey
3. 80ml frothed milk
4. 3 to 4 pinches of ground ginger

METHOD

1. Pour the honey in the bottom of a tall Recipe Glass and sprinkle the ginger on top.
2. Froth milk and place on top of the ginger honey mix (along with any remaining liquid milk.)
4. Prepare the Rooibos tea and slowly pour through the middle of the froth until it separates from the milk and creates 4 distinct layers.





ROOIBOS CARAMEL LATTE

INGREDIENTS

1. Prepared Original Bokkeveld Rooibos tea
2. 80ml frothed milk
3. Caramel syrup
4. Cinnamon

METHOD

1. Prepare the rooibos tea in a teapot using 2 to 3 teabags with boiling water.
2. Mix 1 to 2 teaspoons of caramel syrup while tea is hot.
3. Pour frothed milk into cup and pour tea slowly into the cup.
4. Sprinkle with cinnamon and enjoy with a mildly spiced speculoos biscuit.



ROOIBOS CHOCOLATE LIQUEUR

INGREDIENTS

1. 5 to 6 scoops of vanilla ice cream
2. 1 tot Nachtmuzik chocolate liqueur
3. 1 tot Coconut Lovoka liqueur
4. 125ml Bokkeveld Rooibos tea (cooled)
5. 1 to 2 pumps of chocolate sauce

METHOD

1. Put all the ingredients except the rooibos tea in the blender
2. Pour the tea on top once the tea has cooled off.
3. Blend and pour into glass.
4. Sprinkle with cinnamon.



WHITE CHOCOLATE ROOIBOS FUDGE

INGREDIENTS

1. 2 cups sugar
2. 1 ½ cups cream
3. 2 Tbsp liquid glucose
4. 1 Tbsp butter
5. 1 Tbsp Bokkeveld instant tea
6. 100gm white chocolate

METHOD

1. Grease or line about a 20cm x 20cm tin / container
2. Put all the ingredients in a pot and bring to the boil
3. When it's boiling allow it to carry on boiling over a moderate heat, stirring occasionally for about 40 minutes
4. Take it off the heat and carry on stirring until it cools
5. When it's luke warm, beat it vigorously until the sheen becomes matt in appearance.
6. It also gets to the point where it starts hardening and setting on the sides of the pot, and then it reaches a stage where you know it's time to tip it into a lined or greased container.
7. Smooth it out and store in the fridge to set.



ROOIBOS MILK TART

INGREDIENTS FOR FILLING

1. 1,25 litres of milk
2. 250 ml of strong rooibos (made with four Bokkeveld rooibos tea bags, left to brew in hot water)
3. 2 tbs butter
4. 4 tbs flour
5. 2 tbs cornflour
6. 125 ml sugar
7. 6 free-range eggs
8. 2 cinnamon sticks
9. Ground cinnamon

INGREDIENTS FOR CRUST

1. 500 g flour
2. 250 g butter (cut into blocks)
3. pinch of salt
4. 100 ml caster sugar
5. 1 free-range egg
6. 190 ml water

ROOIBOS MILK TART

METHOD

1. In a saucepan, bring the milk, butter, rooibos and cinnamon sticks to the boil. Turn off the heat.
2. In a mixing bowl, whisk together the eggs and sugar until pale and creamy, and then add the flour and cornflour.
4. Strain the milk mixture, add to the egg mixture and pour into a saucepan. Cook over a low heat and keep stirring until it thickens (about 10 minutes).
5. Pour the cooked mixture into a pastry case.
6. Dust with ground cinnamon and refrigerate for two hours before serving with a drizzle of honey.

METHOD FOR CRUST

1. Mix the flour and salt and rub the butter into the flour.
2. Combine the egg and water and mix with the flour and butter.
4. Mix into pastry and leave it in the fridge for an hour.
5. Roll out and blind bake (cover with baking paper and fill with dry beans or rice) in a tart dish at 145°C for half an hour.



ROOIBOS CUSTARD CREAM

INGREDIENTS

1. 2 rooibos teabags
2. 2 cup full-cream milk
3. 1/3 cup castor sugar
4. pinch of salt
5. 1/2 tsp vanilla essence
6. 2 eggs

TO SERVE:

1. cinnamon
2. icing sugar

METHOD

1. Preheat oven to 160°C. Over a gentle heat.
2. Warm the milk and rooibos teabags to infuse. Remove from heat, allow to cool slightly, then remove teabags.
3. Whisk together the eggs, sugar, salt and vanilla. Pour the warm milk into the egg mixture and beat well. Strain through a fine mesh sieve.
4. Pour into 200ml capacity glass custard cups or ramekins. Place in a roasting tin and pour in hot water halfway up the dishes. Bake in the oven for 45 minutes or until an inserted skewer comes out clean.
5. Allow to cool and refrigerate for 2 hours. Dust with icing sugar and cinnamon before serving.