



ROOIBOS LATTE

INSTRUCTIONS

(for stovetop brewing)

- 1) On the stove top, boil ½ gallon water and shut off heat.
- 2) Add 4.5 oz "Rooibos (Organic) Powder" loose tea, stir and cover.
- 3) Steep for 6 minutes. Strain using a very fine mesh.
- 4) This is the Rooibos Latte concentrate used to make hot and iced drinks. Store in a covered container in the refrigerator.
- 5) STIR before each use.
- 6) To make a hot ROOIBOS LATTE, pour equal parts concentrate and soy or regular milk into a steaming pitcher and steam until hot (160°–170°).
DO NOT OVERHEAT.
- 7) To make a cold ROOIBOS LATTE, combine two parts concentrate and one part cold soy or regular milk and pour over ice.
- 7) Add sweetener or flavor shots as desired.

ROOIBOS (ORGANIC) – This "Red Bush" *herbal* tea from South Africa is very high in anti-oxidants. Its unique flavor is rich yet soft, with hints of citrus and vanilla. The orange-red liquor has the distinction of being an *herbal* tea that takes milk well. NO CAFFEINE.