



TOP TIPS

- Ensure your espresso machine is clean
- Dedicate a group head & double porta handle to red espresso®. Mark the handle **red!**
- Use our red crema plus™ (RCP) portafilter basket
- Use our red scoop for consistent dosing
- Always use **14 GRAMS** (1 level red scoop) of red espresso®
- Knock out the puck as soon as the shot has been expressed. Rinse the basket well and wipe with a damp cloth if necessary.
- Rinse well before and after each **red** drink



how to make perfect red drinks

1. Use **14 GRAMS** (1 level red scoop) of red espresso® in our RCP basket.
2. Ensure red espresso® is **LEVEL** in the handle.
3. **No tamping required!**
-Rooibos expands or 'puffs up' when it comes into contact with hot water, creating its own resistance and removing the need for tamping.
4. Express a **DOUBLE SHOT** of red espresso® (60ml/2oz.)
5. Use this as the **BASIS FOR RED DRINKS** or serve as an espresso with honey on the side.



Please note: As rooibos tea is naturally fibrous, the grind may vary slightly. You may need to add slightly more or less than 14 grams to pull a great shot.

IF YOU DO NOT HAVE A RCP BASKET:

Pre-infusing allows the tea to brew for longer in the handle. This results in a richer, stronger shot with better crema.

PRE-INFUSE:

- Start expressing and stop before extraction pours
- Wait 15 seconds
- Pull shot!
- Express a **DOUBLE SHOT** of red espresso® (60ml/2oz.)
- Use this as the **BASIS FOR RED DRINKS** or serve as an espresso with honey on the side



RED CREMA PLUS™ BASKET

The RPC basket is a patented portafilter basket that we designed specifically for red espresso®. It delivers the perfect red espresso® shot in terms of crema, taste and extraction every time.



berry iced red®

- Fill a glass with ice
- Add 2/3 iced water
- Add a double shot of red espresso®
- Add 2 pumps berry syrup
- Serve with fresh berries



red macchiato™

- Express a double shot of red espresso®
- Mark with foamed milk
- Serve with cinnamon & honey



red americano®

- Add steamed milk
- Cap with foamed milk
- Serve with honey & cinnamon
- Perfect for a healthy pause...



red cappuccino®

- Express a double shot of red espresso®
- Add equal parts steamed and foamed milk
- Serve with honey & cinnamon

TIP: Flavour it with a syrup! (Try gingerbread, vanilla, caramel or cinnamon)



red latte®

- Express a double shot of red espresso®
- Add steamed milk
- Cap with foamed milk
- Serve with honey & cinnamon



fresh red®

- Fill a glass to the top with ice
- Fill 2/3 apple juice, leaving enough space for a double shot of red espresso®
- Express a double shot of red espresso® and pour over ice & apple juice
- Garnish with fresh mint



iced red latte®

- Fill a glass with ice
- Add 2/3 cold milk
- Add a double shot of red espresso®

TIP: Flavour it with vanilla / caramel / cinnamon syrup



red smoothie®

- Blend ice, yoghurt, berries, banana, a squeeze of honey and a double shot of red espresso® in a blender
- Experiment with your favourite fruit!



red symphony®

- Dissolve 1 scoop white chocolate powder (or white chocolate blocks) into a double shot of red espresso®
- Add steamed milk
- Cap with a layer of foamed milk
- Serve with honey & white chocolate for extra decadence



red dragon®

- Fill a cup with hot water, leaving enough space for a double shot
- Express a double shot of red espresso® and pour over hot water
- Serve with milk and honey on the side - or a slice of lemon



red shake®

- Express a double shot of red espresso
- Blend with 3 scoops of vanilla ice-cream