

MAKING **RED** USING A



FRENCH PRESS

In lieu of an espresso machine and to pre-prepare red espresso[®] in bulk for use in cold drinks using a French Press is a good, cost-effective and easy-to-use option. Ideally, purchase a French Press for red espresso[®] use only. This removes any possible cross-contamination or tainting when preparing coffee and red espresso[®] using the same appliance.

- Remove the plunger and closely inspect that no old coffee oils or grounds are present on any plunger pieces, lid, or cylinder.
- Put a kettle of water on to boil. You will use this for brewing as well as preheating your French press.
- Use 1 red scoop (**14 GRAMS**) per cup. It is recommended to use a base scoop for extra strength.
- Once the kettle boils, preheat the French press and the cups you will be using with hot water.
- In the plunger, pour the hot water over red espresso[®].
- Stir well and, without pressing down, set the lid over the plunger to retain heat and allow red espresso[®] to brew for 4-5 minutes.
- Plunge slowly.
- Enjoy with or without milk and honey or use it as the basis for red drinks.



TIPS:

- If you experience difficulty in pressing down, you have used too much red espresso[®].
- If you require a weaker / stronger brew, use less / more red espresso[®].
- red espresso[®] can be brewed and pre-prepared in bulk, particularly for use in cold drinks. We recommend refrigerating the brew and keeping it for no longer than 1 day.