

MAKING **RED** USING A

## **AEROPRESS**

- Prepare **red** espresso<sup>®</sup> as you would coffee in an Aeropress
- Remove the plunger and the cap from the chamber.
- Place a microfilter into the filter holder and screw it onto the bottom of the chamber.
- Stand the chamber on a sturdy cup or jug. Don't use glass as it may crack!
- Put 1 scoop (**14 GRAMS**) of **red** espresso<sup>®</sup> into the chamber for a double shot.
- Place the chamber over a sturdy jug and slowly pour in the right amount of hot water over **red** espresso<sup>®</sup>. The water temperature should ideally be between 75 and 80°C (165 and 175°F)
- Mix the hot water and **red** espresso<sup>®</sup> with the stirrer for about 10 seconds. Be brisk but careful!
- Wet the rubber seal on the plunger and position over the chamber.
- Slowly and evenly press plunger all the way in over the **red** espresso<sup>®</sup> mixture for about 20 to 30 seconds. The secret is light and even pressing.
- **BE CAREFUL!** A lot of pressure builds up so you need the mug/jug to be sturdy!
- Use this double shot as the basis for all **red** drinks.



## **CLEANUP AND STORAGE**

- Remove the cap and set it aside. Push the plunger to eject the "puck" of spent tea into your knock-box (or save for it for your plants or compost!)
- Rinse and/or brush away any tea left on the rubber seal. The seal has already wiped your chamber clean, so no further cleanup is needed.
- Always eject the puck right after brewing and store your AeroPress with the plunger pushed all the way through or completely removed.
- Storing the seal uncompressed will keep your seal airtight for years.