

PRE-INFUSING RED ESPRESSO[®]

In lieu of our red crema plus[™] (RCP) basket, you can pre-infuse red espresso[®] to pull a really great shot.

By pre-infusing, we allow the tea to brew for longer in the handle. This allows the tea to absorb more water, swell, and create its own resistance. This removes the need for tamping. It also results in a slower extraction and thicker, richer shot - with better crema. It's as easy as 1, 2, 3.

STEP 1: DOSE

- Scoop 14g red espresso[®] (1 red scoop) into your double porta handle and ensure it is level in the basket.
- Fill up to the line inside of the basket. No tamping necessary!

STEP 2: PRE-INFUSE

- Push the extraction button, but stop it just before the pour starts
- Wait 15 seconds for the tea to pre-infuse (this allows the tea to absorb water and brew for longer)

STEP 3: EXTRACT

- Express double shot (60ml/2oz.). This is the basis for all red drinks.
- Use this shot to make a red cappuccino[®], red latte[®], fresh red[®] or red drink of your choice.



PLEASE NOTE: As Rooibos tea is naturally fibrous, the grind may vary slightly. You may need to add slightly more or less than 14g to pull a great shot.