

RED CREMA PLUS™ BASKET

The red crema plus™ (RPC) basket is a custom-made, 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.



The RCP basket has fewer holes than a typical coffee portafilter basket. This allows the tea to brew for longer in the handle, thereby absorbing more water and swelling to create its own resistance. This helps to slow the extraction, which results in a better, richer shot of red espresso®, with exceptional crema.

PROS OF THE RCP™:

- Consistent shots every time
- Better, thicker crema
- Strong intense flavour
- Convenient: no need to pre-infuse
- Improved latte art



The RCP basket is made of steel, is **57mm** in diameter, fits into the handles of most commercial espresso machines and is extremely easy to use.

HOW TO USE IT

STEP 1: DOSE

- Place the RCP basket in your dedicated red espresso® handle.
- Scoop 14g red espresso® (1 red scoop) into the RCP basket. Fill it to the line in the basket.

STEP 2: LEVEL

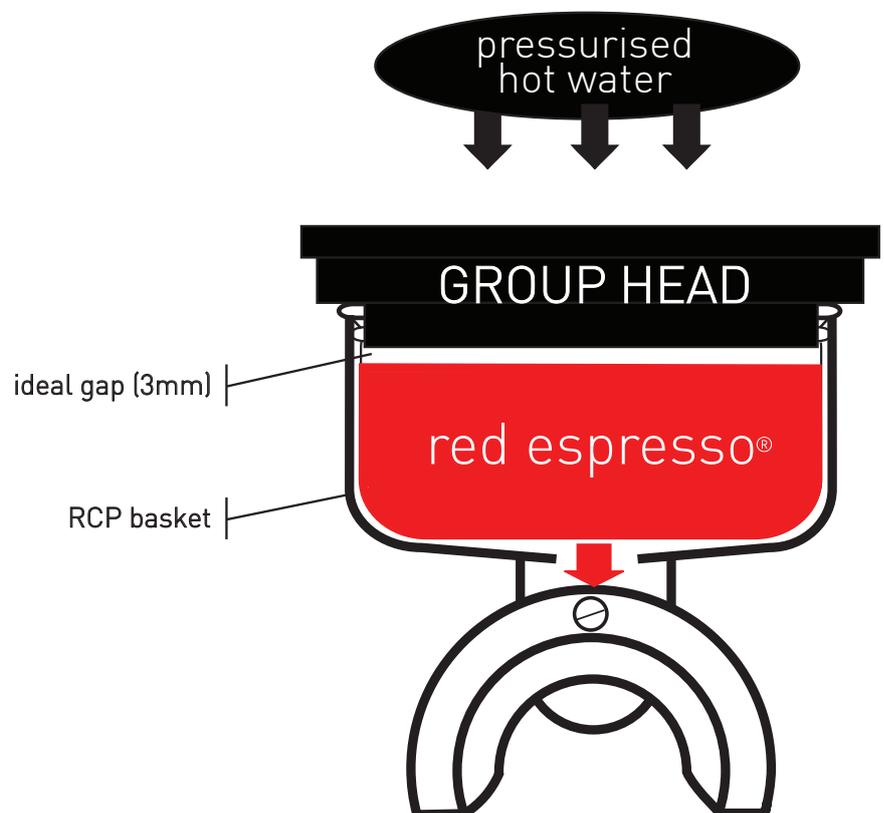
- Ensure red espresso® is at an even level in the basket.

STEP 3: BLESS

- Using your palm, wipe away any excess red espresso® from the rim of the filter basket.

STEP 4: EXTRACT

- Pull a double shot (60ml). Wipe basket with a damp cloth afterwards if necessary.



POURING THE PERFECT RED SHOT

FAQS

DO I NEED TO TAMP RED ESPRESSO[®]?

There is no need to tamp red espresso[®]. Rooibos tea absorbs water, 'puffs up', creates its own resistance, and an even pressure builds up in the portafilter basket. This gives a good, even extraction of taste and flavour.

WHAT'S THE IDEAL EXTRACTION TIME?

For a 60ml/2oz. shot, extraction time should ideally be between 15 and 30 seconds.

If it's less than 15 seconds: The espresso shot may be under-extracted. This can be seen by the colour of the espresso being very light and watery.

If it's over 30 seconds: This typically happens if the basket is too full with red espresso[®] and is characterized by a slow-dripping extraction. Try again using less red espresso[®].

HOW LONG SHOULD I PULL THE ESPRESSO FOR?

If you extract a shot longer than 60ml, the intensity of red espresso[®] flavour profile will weaken considerably much like coffee espresso. This can easily be seen by the colour of the extraction becoming lighter.

CAN I POUR LATTE ART WITH RED ESPRESSO[®]?

Absolutely! It's easy to pour latte art with red espresso[®]. The RCP - which gives you a thicker crema - makes it even easier to pour beautiful, red latte art!

