

Using red espresso® for the first time

FOR BEST RESULTS: dedicate a group head and porta handle to red espresso® and use our Red Crema Plus™ (RCP) basket.

Using a dedicated group head and porta handle prevents any coffee and tea flavours mixing. Our RCP™ basket ensures best extraction, flavour and crema everytime by slowing the pour and removing the need to pre-infuse.

Alternatively, dedicate a porta handle and rinse the group head when switching between coffee and red espresso®.



red espresso® is easy to make using our RCP™ basket, a standard double filter basket or a single pod basket



USING A STANDARD DOUBLE FILTER BASKET



14g

Scoop 14g red espresso® (1 level red scoop) into standard double filter basket



No need to tamp



10s

Manually pre-infuse:
1) Start expressing and stop when the pour starts
2) Wait 10 seconds



Express double shot red espresso® (60ml / 2oz)

Pre-infusion helps draw out flavour and a better crema



USING OUR RCP BASKET



14g

Scoop 14g red espresso® (1 level red scoop) into RCP™ basket



No need to tamp



Express double shot red espresso® (60ml / 2oz)

Consistently delivers the perfect red espresso® everytime



USING A FRENCH PRESS



14g

Scoop 14g red espresso® (1 level red scoop) per cup



Fill with hot water and stir gently



2-3 mins

Allow red espresso® to brew for 2-3 minutes



Press plunger down slowly

The same would apply for the Aeropress



iced red latte®

- Fill a glass with ice
- Add $\frac{2}{3}$ iced water
- Express a double shot of red espresso® (60ml/2oz.)
- Pour red espresso® over ice & water
- Add 2 pumps fruit syrup
- Serve with a slice of lemon



vanilla red milkshake®

- Express a double shot (60ml/2oz.)
- Blend with 3 scoops of vanilla ice-cream



red espresso®

- Express a double shot of red espresso® (60ml/2oz.)
- Optional: Add a squeeze of honey to sweeten



fresh red® iced tea

- Fill a glass with ice
- Add $\frac{2}{3}$ apple juice
- Express a double shot of red espresso® (60ml/2oz.) & pour over ice & apple juice
- Garnish with fresh mint

TIP: Try it with pear, peach, grape, cranberry or pomegranate juice



red hot chocolate®

- Express a double shot of red espresso® (60ml/2oz.)
- Add 1 scoop (25g/0.8oz.) white chocolate powder and mix well
- Add steamed milk
- Cap with a layer of foamed milk

TIP: Add $\frac{1}{4}$ teaspoon of cinnamon to the hot shot for extra spice



red latte®

- Express a double shot of red espresso® (60ml/2oz.)
- Add steamed & foamed milk
- Serve with honey & cinnamon



vanilla red cappuccino®

- Express a double shot of red espresso® (60ml/2oz.)
- Add 1 pump vanilla syrup
- Add equal parts steamed and foamed milk
- Serve with honey and cinnamon



chai red latte®

- Express a double shot of red espresso® (60ml/2oz.)
- Add 1 scoop (25g/0.8oz.) chai powder
- Stir well
- Add $\frac{3}{4}$ steamed milk & cap with foam
- Dust with cinnamon



redespresso®



caramel iced red latte®

- Express a double shot of red espresso® (60ml/2oz.)
- Add 1 pump of caramel syrup into the hot shot and stir
- Fill a glass with ice
- Add $\frac{2}{3}$ cold milk (try almond milk too!)
- Pour red espresso® over ice and milk
- Serve with a straw



red cappuccino®

- Express a double shot of red espresso® (60ml/2oz.)
- Add equal parts steamed & foamed milk
- Serve with honey & cinnamon

TIP: Flavour it with your favourite syrup! Try gingerbread, vanilla, caramel or cinnamon