

HOW TO MAKE PERFECT RED ESPRESSO® DRINKS

Always make sure your espresso machine is clean

Rinse BEFORE and AFTER each red drink

DEDICATE a group head & double porta handle to red espresso®. Mark handle red!

red espresso®

Always use 12 GRAMS of red espresso® (1 RED SCOOP) per double shot

Ensure red espresso® is LEVEL in the handle

PRE-INFUSE: Start expressing, stop before extraction pours,

wait 15 seconds, then pull shot!

Express a DOUBLE SHOT of red espresso® (60ml)

Use this as the BASIS FOR RED DRINKS or serve as an espresso with honey on the side

Please note: Due to the nature of Rooibos, grind may vary slightly. Adjust grammage accordingly.



red hot drinks

red cappuccino® (Rooibos tea cappuccino)

- Express red espresso®
- Add equal parts steamed and foamed milk
- Serve with honey and cinnamon

TIP: Flavour it with a syrup! (Try gingerbread, vanilla, caramel or cinnamon)

red latte® (Rooibos tea latte)

- Express red espresso®
- Add steamed milk and cap with a thin layer of foamed milk
- Serve with honey and cinnamon

TIP: Delicious as an iced red latte®. Pour red espresso® over cold milk & ice. Sweeten with honey

TIP: Flavour it with a syrup! (Try gingerbread, vanilla, caramel or cinnamon)

red macchiato™ (Rooibos tea macchiato)

- Express red espresso®
- Mark with foamed milk

TIP: Serve with cinnamon and honey

red americano™ (Rooibos tea Americano)

- Express red espresso® into a cappuccino cup
- Top up with hot water (just like a coffee americano!)
- Serve with milk and honey on the side

red cold drinks

fresh red® (Rooibos tea espresso and apple juice)

- Fill a glass to the top with ice
- Fill 2/3 apple juice, leaving enough space for a double shot of red espresso®
- Express red espresso® and pour over ice & apple juice

TIP: Garnish with fresh mint

more recipes at redespresso.com



RECIPE CARD

redespresso®
rooibos tea espresso



Introducing: The tea that plays by coffee's rules!



What is red espresso®?

It's Rooibos ("roy-boss") tea ground like coffee beans, so that you can prepare it in an espresso machine. It makes a strong shot of Rooibos tea that's naturally **CAFFEINE-FREE** and loaded with **ANTIOXIDANTS**.

Now you can make "coffee-style" drinks with red espresso® that are healthy AND delicious!

TIP! All hot red drinks are best enjoyed with honey and cinnamon.

Where does it come from?

Rooibos grows in only one small area in the world - the Cedarberg Mountains in South Africa - and nowhere else. The Rooibos used for red espresso® is the best there is: grown and hand-harvested at highest altitude from a single, family-run farm.



Who will love it?

With red espresso®, there is a red drink for **EVERYONE** and **EVERY OCCASION**. It appeals to **coffee drinkers** wanting to cut down on caffeine - in the afternoons or in general; **decaf drinkers**, **pregnant women** and **nursing moms** looking for a caffeine-free, sophisticated fix; people who lead an **active** lifestyle and/or are **health-conscious** and want a healthy, antioxidant-rich boost to their day; **kids** who want to be as cool as mom and dad by ordering a red cappuccino® or red latte®; people who enjoy **Rooibos or herbal teas**; everybody who is interested in trying something **new** and **different**.



When to offer it

| Suggest a: | When someone orders a: | Perfect for: |
|---|---|---|
| red cappuccino® red latte® red macchiato® red americano® | decaf cappuccino / latte chai tea • hot chocolate ceylon tea • green tea Rooibos tea • herbal teas | Caffeine-free sophistication! Anytime in the afternoon An after-dinner treat A healthy winter warmer |
| fresh red® | Iced tea / fruit juice | Healthy refreshment A breakfast boost Hot summer days |



Create your own signature red drink!

red espresso® pairs well with many flavours. Try these: vanilla, ginger, gingerbread, caramel, any berry, apple or pear. From cocktails to crème brûlée and delicious desserts: Create your own! Post it here:



more recipes and information at redespresso.com