### 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



# 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

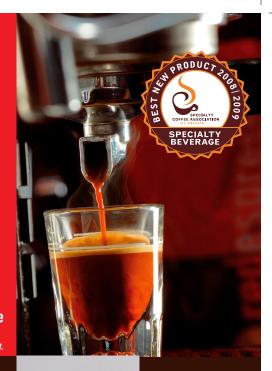
### red americano TM (Rooibos tea Americano)

- 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

### 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









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



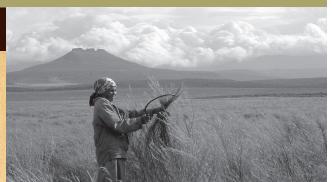
### What is red espresso®?

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

all	п		

red cappuccino®

red latte®

red macchiato®

red americano®

fresh red®

### When someone orders a:

decaf cappuccino / latte
chai tea o hot chocolate
ceylon tea o green tea
Rooibos tea o herbal teas

Iced tea / fruit juice

### Perfect for:

Caffeine-free sophistication!
Anytime in the afternoon
An after-dinner treat
A healthy winter warmer

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:





