BARISTA RECIPE CARD

redespresso®

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^{TM} 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



14a

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



No need to tamp



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



4g re

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



FRENCH PRESS



14g

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



Fill with hot water and stir gently



Allow red espresso® to brew for 2-3 minutes



Press plunger down slowly

The same would apply for the Aeropress