

## RED ESPRESSO® DRINK RECIPES

red espresso® is the basis for all red drinks. To make the perfect red espresso®:

- Always make sure your espresso machine is clean
- Rinse before and after each red drink
- Ideally dedicate a group head and double porta handle to red espresso®

red espresso®:

- Always use 12g red espresso® (1 red scoop)
- Ensure red espresso® is level in the handle
- Pre-infuse: Start expressing, stop before extraction pours, wait 15 seconds, then pull shot!
- OR enquire about our patented red crema plus™ basket
- Express double shot (60ml / 2oz.)
- Use this as the basis for all red drinks (or serve straight up as an espresso – with honey on the side)



## HOT RED DRINKS



### red latte®

*Rooibos tea espresso topped with steamed milk and served with honey and cinnamon. Caffeine-free and rich in antioxidants, enjoy your favourite drink in a delicious new way!*

Use 12g (1 red scoop) red espresso®  
Express 2oz. (double shot) red espresso®  
Add steamed milk and cap with foamed milk – just like a coffee latte!  
Serve with a swirl of honey and sprinkling of cinnamon

**TIP!** Flavour it with Gingerbread, Cinnamon or Vanilla syrup – or white chocolate powder!



### red cappuccino®

*Rooibos tea espresso topped with steamed and foamed milk, served with honey and cinnamon. A healthy alternative to coffee and decaf cappuccinos and a sophisticated twist on tea!*

Use 12g (1 red scoop) red espresso®  
Express 2oz. (double shot) red espresso®  
Add steamed and foamed milk – just like a coffee cappuccino!  
Serve with a swirl of honey and sprinkling of cinnamon

**TIP!** Flavour it with syrup! Try Gingerbread, Cinnamon, Caramel or Vanilla



### red symphony®

*Rooibos tea espresso enveloped with steamed milk and flavoured with white chocolate. A delightfully decadent, winter-warming treat!*

Use 12g (1 red scoop) red espresso®  
Express 2oz. (double shot) red espresso®  
Add 1 scoop white chocolate powder and STIR!  
Add steamed milk and cap with foamed milk  
Dust with cinnamon  
Serve with whipped cream if desired, and drizzle with honey

## ICED RED DRINKS



### **fresh red**<sup>®</sup>

*Rooibos tea espresso served over ice and apple juice makes for a refreshing, cocktail-style twist on iced tea. The ultimate in healthy refreshment!*

Fill a glass to the top with ice  
Add 2/3 apple juice (leaving enough space for a double shot of red espresso<sup>®</sup>)  
Use 12g (1 red scoop) red espresso<sup>®</sup> and express 2oz. (double shot)  
Pour over ice and apple juice

**TIP!** Garnish with fresh mint



### **iced red**<sup>™</sup>

*Freshly expressed Rooibos iced tea, flavoured to your taste with natural fruit flavours. Caffeine-free and rich in antioxidants!*

Fill a glass to the top with ice  
Add 2/3 cold water (leaving enough space for a double shot of red espresso<sup>®</sup>)  
Use 12g (1 red scoop) red espresso<sup>®</sup> and express 2oz. (double shot)  
Pour over ice and water  
Serve straight up or flavour with 2 pumps fruit-flavoured syrup (Peach, Raspberry or other berry flavours are recommended)

**TIP!** Garnish with fresh mint

For more red espresso<sup>®</sup> recipes, please visit [www.redespesso.com](http://www.redespesso.com)