



# REDBER CHRISTMAS GIFTS

Oct - Dec 2021

## OUR NEW CHRISTMAS BLEND

Our head roaster, Luigi, introduces our brand new Christmas Blend recipe for 2021!

## FESTIVE DRINK RECIPES

Perfectly indulgent and festive! Winter warming drink recipes inside

## GIFT GUIDES

The ultimate gift guide you need this year! Browse our full Christmas Shop now at [redber.co.uk](http://redber.co.uk)

## STAFF FAVOURITES

The Redber Team present: Their must-have christmas gift ideas for 2021

## FIND YOUR COFFEE FREEBIE CODE INSIDE

## CUSTOMER SPOTLIGHT

We interview our customer, Elliott's Coffee Shop, talking through 2021 and the bright future ahead.

[www.redber.co.uk](http://www.redber.co.uk)



NUTTY IRISH COFFEE



BLACK FOREST  
HOT CHOCOLATE



WINTER WARMER

DELICIOUS  
CHRISTMAS  
RECIPES  
INSIDE

# INTRODUCING WILFA

We are very excited to be stocking high-quality coffee machines and coffee grinders from Wilfa. Wilfa is a

Norwegian owned company that was established in 1948 and is today one of the leading suppliers of small electrical items to thousands of homes.

[www.redber.co.uk](http://www.redber.co.uk)

## Wilfa Svart Electric Burr Coffee Grinder

- Sleek Design
- Produces a highly consistent grind
- Easy-to-use Interface
- Made of polycarbonate and steel
- Steel conical burrs
- Detachable 250g hopper
- Adjustable grind time for "set and forget" coffee grinding
- Intelligent grind basket to minimise mess



## CONTRIBUTORS

### Luigi

#### Head Roaster

Every year we create a unique and exciting Christmas Blend! I have introduced and explained our latest recipe on **Page 8**



### Sadie

#### Marketing

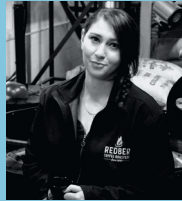
I've loved putting together our latest magazine - with an added festive spin! I Highly recommend the Festive Drinks recipes on **Page 5**



### Kiara

#### Retail Operations

I've interviewed one of our long-standing customers, Elliott's Coffee Shop, about the upcoming festive period and their experience of 2021 on **Page 6**



### Priti

#### Procurement

We wanted to showcase our ultimate christmas gifts to our customers in the most user-friendly and exciting way! Browse our gift guides on **Pages 4, 7, 9 & 11**



## EDITOR'S NOTE OCT - DEC 2021

I'm probably not the only one thinking we haven't had much of a summer this year. With the days darkening slowly, and the leaves turning crunchy and golden, here at Redber Coffee we are really looking forward to welcoming the cosy socks, warm hoodies, and delicious eggnog lattes in front of roaring fireplaces!



With a subdued and somewhat different Christmas for most of us last year, we've been planning a bigger and better Christmas this year! We have put together our ultimate Christmas Gift guide with gifts for everyone from Coffee newbies to Coffee connoisseurs. We have all the coffee & tea tech, stocking fillers and accessories you need for the perfect Christmas! Check out pages 4, 7, 9 & 11 for our Christmassy Gift Inspo!

The Redber Crew love Christmas because it's the time of the year when we (as a speciality coffee roastery) get to release our signature Christmas Blend! We have cupped and tasted many options for our Christmas Blend, selecting a great all-rounder with delicious Christmassy flavours, making it the perfect present for anyone who loves coffee! Check out our Head Roaster Luigi's article on page 8

Our Customer Spotlight highlights a rather special coffee shop called Elliotts in Chiddingfold. We chat to them about Coffee, Covid and Christmas. Check out the interview on page 6.

As we enter a very busy and exciting period here at Redber Coffee, we wanted to send our warmest thanks to all our customers for your continuous support and feedback.

From everyone here at Redber Coffee, we wish you all a very merry Coffee Christmas and a Latte fun in the New Year.

P.s Don't forget your FREE coffee code on the back for your next order. Warm Christmas Wishes,

**PETRA JONES**  
Business Director



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# GIFT GUIDE *Stocking Fillers*

#1



#2



#3



#4



#5



#6



**#1 Ecoffee Cup 8oz - KelmScott:** It's BPA and phthalate free and at just 135g, it's light, sturdy and best of all, biodegradable. Make use of it's resealable 'non-drip' lid for coffee on the go. (£9.95)

**#2 Shortbread House of Edinburgh - Handmade Shortbread Biscuits 140g Tin (Dark Chocolate & Orange):** Each tin contains seven round original shortbread biscuits, sealed in a bag within the tin. This recipe has been treasured and the secret passed through the generations. (£4.99)

**#3 Simply Syrup 250ml - Gingerbread:** This gingerbread flavouring syrup is gorgeous in cappuccinos and lattes, and can also be used in cocktails and smoothies - Sugar Free version also available! (£2.85)

**#4 Chilly's Stainless Steel 260ml Drinking Bottle - Chrome Rose Gold:** Made from high grade stainless steel, Chilly's stylish pastel bottle will keep drinks cold for 24 hours or hot for 12 hours. Packaged in a giftable recycled card tube. (£18.99)

**#5 Le Creuset Stoneware Espresso Mug - Volcanic:** Small yet perfectly formed, Le Creuset's 100ml espresso mugs are ideal for serving a smooth espresso, or even an individual portion of a rich, indulgent dessert. (£12.00)

**#6 T2 Tea English Breakfast Teabags:** Perfect for a tea-lover, the beautifully packaged English Breakfast tea from T2 is a traditional blend of Sri Lankan teas that produces a coppery liquor with an assertive aroma. (£3.50)

# Festive Drinks Recipes

## NUTTY IRISH COFFEE

### INGREDIENTS

2 tbsp double cream  
150ml freshly brewed black coffee  
50ml Irish whiskey  
½ - 1 tsp brown sugar  
32g heavy cream  
¼ teaspoon salt  
2 tbsp Monin Hazelnut Syrup  
Coffee beans for decoration

### METHOD

1. Lightly whip the cream just so it's very slightly thickened, then set aside. We recommend using our **Aerolatte To Go Electric Milk Frother** for this.
2. Add the 2 tbsp of **Monin Hazelnut Syrup** to a mug or heatproof glass. We recommend our **Artis Libbey Handled Liqueur Coffee Glass**.
3. Pour the hot coffee into a mug or heatproof glass, then add the whiskey and sugar.
4. Stir until the sugar has dissolved.
5. Gently float the cream on the top and sprinkle over a few coffee beans. Serve hot. Can be mixed using one of our **Alessi Spoons**.



## BLACK FOREST HOT CHOCOLATE

### INGREDIENTS

Cartwright & Butler Drinking Chocolate - Milk Chocolate  
Simply Black Forest Syrup  
Steamed Milk  
Mini Marshmallows

### METHOD

Based on 12oz or 16oz:

1. Add 2 Scoops (50g) of **Cartwright & Butler Drinking Chocolate Powder** to a mug or heat-proof glass. We recommend our **Denby Greenwich Cascade Mug**.
2. Add a small amount of steamed milk then stir powder into a paste
3. Add 2 pumps of **Simply Black Forest Syrup**
4. Top up with the rest of the steamed milk. You could try using our **Bodum Latte Milk Frother** for extra froth.
5. Add some **Mini Marshmallows** on top



## WINTER WARMER

### INGREDIENTS

Hot Water  
Simply Winter Warmer Syrup  
The Simply Winter Warmer Syrups comes in a range of flavours:  
Lemon & Honey, Mulled Fruit, Lemon & Ginger or Spiced Apple

### METHOD

1. Add 4 pumps of a **Simply Winter Warmer Syrup** of your choice and fill with hot water. We recommend using our **Eddington's Boston Latte Glass** for serving.
2. Add sliced fruit of your choice (We recommend sliced oranges!)



## CUSTOMER SPOTLIGHT

### ELLIOTT'S COFFEE SHOP

One of our favourite customers here at Redber is Elliott's Coffee Shop in Chiddingfold, Surrey and run by Maxine. Maxine bought the business in January 2020, fully refurbished to open Elliott's at the end of March 2020. However, then the Coronavirus pandemic hit pushing back the opening. Elliott's finally opened for coffee and cake on the 25th May 2020 with Maxine admitting "the sun was shining, we had a large table of cakes across the door of the shop to stop people coming in and a queue about 200 meters long down the road! We were so pleased that our local community really got behind us and it was an exceptional day."

Elliott's Coffee Shop was started by Maxine with the aspiration of employing people with learning disabilities, helping people like her daughter (who has learning disabilities herself). Maxine states "It's very difficult for people with learning disabilities to find employment, so I thought I'd do it myself by opening Elliott's. With Covid, we unfortunately haven't been able to make it happen yet, however my daughter will start at the end of August along with two other ladies, with more interviews taking place, so we are very excited for the future here." Maxine's family also started the halow project charity 15 years ago to help people with learning disabilities transition into adult life: <https://www.halowproject.org.uk/>

The core team at Elliott's (Zach, Holly, Matt and of course Maxine) are extremely passionate about fresh local produce, sourced from the local area. Maxine told us "our locals love our 'local is best' ethos. Our delicious sausage rolls are from Rawlings Butchers in Cranleigh, we sourced ham and bacon from Youngs Butchers in Chiddingfold for our homemade sandwiches and toasties. Elliott's have a huge local following for the exceptional coffee thanks to Redber Coffee, incredible cakes, and pastries from Crosbies Foods in Witley, Gordons Fine Foods in Cranleigh, The Vegan Bakes, Cherry Orchard Bakes in Billingshurst, we also use Cakesmiths cakes too! For the healthy conscious we have incredible handmade superfood snacks, something sweet to keep you on your feet, with no nasties, each ball contains superfood powders, multi-collagens and adaptogens to keep you full.



As well as stunning, local food and drink, we also stock a small amount of retail goods from local suppliers - Wild and Sea Jewellery, Savannah Salts - bath salts and rosemary salt for cooking, Recalm Candles, artwork by local artists, Hot Elephant Tea, fresh coffee from Redber Coffee, cookbooks from Sam Gates, beeswax candles from Askew Candles, and eco-friendly coconut bowls from Cocobol London.

Maxine admits "It's been very frustrating not to be able to hold events due to the pandemic, with all local events being cancelled last year. We are very much looking forward to the Chiddingfold Bonfire, our MacMillan Coffee Morning on the 24th September and a potential Christmas Shopping Evening showcasing all our retail items!

If you want to keep up to date with Maxine and her team at Elliott's Coffee Shop follow Elliott's on Instagram and Facebook: [@elliottscoffeshop](#)

# GIFT GUIDE *Gifts for Her*

#1



#2



#3



#4



#5



#6



**#1 The Tea Makers of London Flowering Tea Bulbs:** Award-winning Flowering Tea Bulbs made from the finest quality silver needle green tea. (£12.95)

**#2 Loveramics Brewers - Set of 3:** Special Edition comes with all 3 drippers in PINK! The stand in Rose-gold, and the tall glass jug presented in a gift box. (£79.99)

**#3 Charbonnel Et Walker Strawberries & Cream Truffles:** Delightful, creamy white chocolate truffles with a Tiptree strawberry conserve centre. Lightly dusted in icing sugar. (£15.00)

**#4 Monin Cocktail Syrups Gift Set - 5x5cl:** All cocktail essentials in a gift set! To find inspiration, you will find many recipes inside this box of 5 miniature bottles of syrup. (£8.50)

**#5 Sara Miller Ceramic Tea Cup & Saucer:** The Chelsea Collection is a sophisticated, vibrant range showcasing Sara Miller London's signature designs. It features an array of stunning birds in an enchanted garden setting. (£23.50)

**#6 Moccamaster KBG Select Filter Coffee Machine - Pink:** The Moccamaster KBG Select comes with two bags of freshly roasted coffee and filter papers! With a perfect brewing temperature of 92° to 96°C, this machine makes exceptional coffee, and adds a stylish pop of colour to any kitchen. (£229.00)

# COFFEE TALK WITH LUIGI

## OUR BRAND NEW CHRISTMAS BLEND

### 2021 RECIPE DETAILS & INSPIRATION



In the past few months, I have been working with the roastery team to find those flavours associated with this special time of the year. One that we will all be eagerly looking forward to; Christmas!

We have been thinking of what Christmas should look like, or better, taste like in a coffee. Thanks to our vast selection of single origin coffees from across the globe, we have found so many delicious coffee profiles that could help us create the best 2021 Christmas Blend.

Finding the right blend of coffees has inevitably taken its time; we wanted to bring to you, our dear customers, the best Christmas coffee experience possible.

The team tried many different blends before agreeing to this one, with several cupping sessions led by me, to find the perfect flavour to inspire the festive spirit. We put various blends through different brewing methods, from espresso to filter, vacuum pots to cafetiere, to ensure it will tickle your taste buds and give you an amazing cup of coffee, no matter how you brewed it.

To maximise your enjoyment, we have also decided on a dark roast profile this year, perfect for espresso lovers yet versatile enough to be packed with flavour in any filter machine or cafetiere.

When I am blending, I like to carefully select the best coffee origins that are going to marry up together in complete harmony and offer flavours that will not overshadow each other. For this reason, I specifically picked our Diamante from El Salvador, the Cachoeira from Brazil and finally the Antigua from Guatemala; I am proud and excited to introduce you to our new Christmas Blend 2021.

The Brazilian has great characteristics for the core, with its round body, citric acidity, sweet and caramel flavours. It's a very good and versatile base while the mild acidity from the El Salvador balances it out, perfecting the body with its rich and creamy traits, whilst also adding a pleasant festive feel of orange notes. To top it off we added one of our most popular coffees, much loved for its rich aroma, the smooth Guatemala Antigua will also bring to your palate those warm and familiar Christmassy flavours of chocolate and hazelnuts.

I trust that you will join me on this festive coffee journey and that you will enjoy this delicious new Christmas that our team have worked on tirelessly throughout this summer. We cannot wait for you to try it!!

From myself and my team here at Redber, we wish you a fantastic Christmas season, and happy coffee drinking!



Shop our Christmas Blend now  
at **REDBER.CO.UK**



**LUIGI**  
Head Roaster



# GIFT GUIDE *for Coffee Lovers*

#1



#2



#3



#4



#5



#6



**#1 Barista & Co. Coffee Brew It Stick:** For the gadget lover, the Coffee Brew It Stick is a unique and super simple coffee brewer from Barista & Co. In just 4 minutes you can have a freshly brewed coffee at your desk. (£11.99)

**#2 ROK EspressoGC Manual Espresso Coffee Maker:** Now easier than ever to make top quality barista-style espresso at home using the ROK EspressoGC. Simply add coffee and hot water before raising the arms and hand-pulling a perfect espresso. (£149.99)

**#3 Bodum Bistro Electric Gooseneck Kettle:** With its slim, elegant spout and powerful boil, the BISTRO electric gooseneck kettle is a key gadget for at-home baristas.. (£95.99)

**#4 Sage The Temperature Control Milk Frothing Jug:** This stylish Temperature Control Coffee Milk Jug from Sage is the ultimate barista accessory to accompany your home coffee machine. (£27.95)

**#5 Gaggia Anima Bean to Cup Coffee Machine:** Gaggia has more than 80 years of unique tradition, authentic Italian excellence and the experience of a professional barista, all in one! (£699.00)

**#6 Alessi Ossidiana 3-cup Stove Top Espresso Maker:** Beautiful espresso coffee maker in aluminium casting. Designed by Sicilian architect Mario Trimarchi. "Ossidiana" embraces the memory of the various sides of the traditional moka coffee pot and those of obsidian, the volcanic stone it is named after. (£49.99)

# GIFT GUIDE

## Staff Favourites

The Redber Team have selected their ultimate Gift Ideas for Christmas 2021 below:



**GRAHAM'S PICK**  
Melitta TS Smart



"The Melitta TS Smart has been a long term favourite of ours here at Redber! It is our most popular bean to cup machine"



**PETRA'S PICK**  
Sage Barista Touch



"The Barista Touch is a stunning machine - perfect if you are looking for that extra special gift"



**KIARA'S PICK**  
Coffee Subscription



"Our coffee subscription is a perfect gift for any coffee lover. The huge variety of coffees to explore is so exciting"



**PAUL'S PICK**  
Christmas Blend



"Our Christmas Blend is delicious and makes a great gift. All of my friends and family will be getting a bag from me this year!"



**ALICE'S PICK**  
Le Creuset  
Stoneware Mug



"This vibrant orange stoneware mug from Le Creuset is my favourite! It makes a perfect stocking filler for any coffee drinker"



**STORM'S PICK**  
Cafflano Klassic  
Coffee Maker



"I have the Cafflano Klassic and absolutely love it, this would be the perfect gift for someone who wants to make great coffee on the go!"

# GIFT GUIDE *Gifts for Him*



**#1 Tennessee Whiskey Barrel Aged Coffee:** We have taken our single origin speciality coffee beans and combined it with barrel aged Tennessee Whiskey to create an exciting and unique, must have drinking experience! (£10.50)

**#2 Wacaco Nanopresso Portable Espresso Maker:** The Nanopresso is one of the best and most versatile espresso machines for on-the-go coffee making. A truly unique addition to your coffee toolkit! (£70.00)

**#3 Great British Biscotti Co. Jalapeño & Cheddar:** Delicious savoury mini 'twice baked' biscuit, comprising feisty jalapeño peppers, and a touch of soothing British mature Cheddar. (£2.99)

**#4 KeepCup Thermal Stainless Steel Reusable Coffee Cup 12oz - Spruce:** Designed for lasting drinking pleasure on the go. Splashproof, replaces the function of a disposable cup. Press fit lid, lovely to drink from lid on or off (£26.00)

**#5 Charbonnel Et Walker Dark Chocolate Mint Thins:** Wafer thin discs of rich dark chocolate infused with the delicate taste of English mint. (£16.00)

**#6 Le Creuset Stoneware Cafetiere - Deep Teal:** Whether you're got a houseful of guests or simply love your caffeine fix, this stoneware pot is perfect for serving up cup after cup of coffee. Its generous 1L size means there's plenty to go round. (£57.00)

# GET A FREE BAG OF COFFEE

Enjoy a FREE Bag of one of our warming, festive, Christmas Blend. Simply enter the following code at checkout: **FREEXMAS21** with your next order of coffee at REDBER.CO.UK Valid once per customer. Expires **31st January 2022**

**FREEXMAS21**

**Our Christmas Blend tastes like...** Chocolate, Orange & Hazelnut!



## HAVE YOUR SAY... Join the Redber Community

Want to be featured in our "Have Your Say" segment? Send us over an e-mail to [contact@redber.co.uk](mailto:contact@redber.co.uk) or tag us in your Facebook or Instagram posts using the hashtag **#RedberCoffee** - We'd love to hear from you!

### Bloomin' marvellous!

#### *A letter from our Customer, Ges*

"Listening to the 'clink, clink, clink' as freshly roasted beans tumble from the bag into your coffee grinder, you are already salivating as the kitchen fills with that glorious aroma that only Redber can deliver.

Your anticipation of the sensory delights shortly hitting your taste buds builds as you pour from kettle to cafetiere – not too hot! - then watch your coffee 'bloom' before you very eyes...

Bloom? Did you know your coffee blooms? I'll admit I didn't. But then I'll admit lots of things at this point. I'll admit that pre-lockdown, making coffee was a quick process for a quick hit rather than the more satisfactory sensory ritual it has now become. I'll admit coffee beans were a quick supermarket purchase, until my daughter gave me a Redber selection pack at Christmas..which is why I had never experienced bloomin' marvellous coffee.

Your bloom is caused by the roasting, which traps carbon dioxide in the bean, which then slowly discharges. When your hot water touches the freshly ground coffee, it purges itself of the CO2 to create the bloom effect. The fresher the roast, the more CO2, the better the bloom, the better the flavour. I'll drink to that.

So I'm sorry supermarket, but your coffee will ne'er be poured into the grinder ever again. That hallowed space is now reserved for Reber. Freshly roasted, bloomin' marvellous Redber." - **Ges, Dorking**



## JOIN OUR VIP COFFEE CLUB

Sign up to our VIP Coffee Club now at [redber.co.uk/vip](https://redber.co.uk/vip) and get exclusive perks, including the following:

- Early Access to Small Batch Roasts
- Coffee Expert Blogs & Videos
- VIP Discount Codes Across Products
- Automatic New Coffee Alerts