



Welcome!

Espresso Beverage Recipe Guide



KEURIG

RIVO

Cappuccino
& Latte System





Welcome!

With the Keurig® Rivo® system and Lavazza – Italy’s favorite coffee roaster – you can create an authentic espresso, cappuccino, latte and all of your other favorite espresso beverages at the touch of a button. And the Rivo® system transforms any type of fresh cold milk into perfect froth in seconds. It’s Keurig® simplicity. It’s authentic Italian taste. And it’s all made right in your kitchen!

Brew what you love, simply.™

Michelle Stacy
President
Keurig, Incorporated

Rivoluzionario!

The Keurig® Rivo® system is named after the Italian word for revolutionary. The simplicity of Keurig® technology enables you to brew espresso and froth any type of fresh milk at the touch of a button. Add Lavazza espresso – with over a century of roasting experience – and you have the perfect cappuccino or latte. Simple. Quick. Easy. That's revolutionary!



LAVAZZA
ITALY'S FAVORITE COFFEE

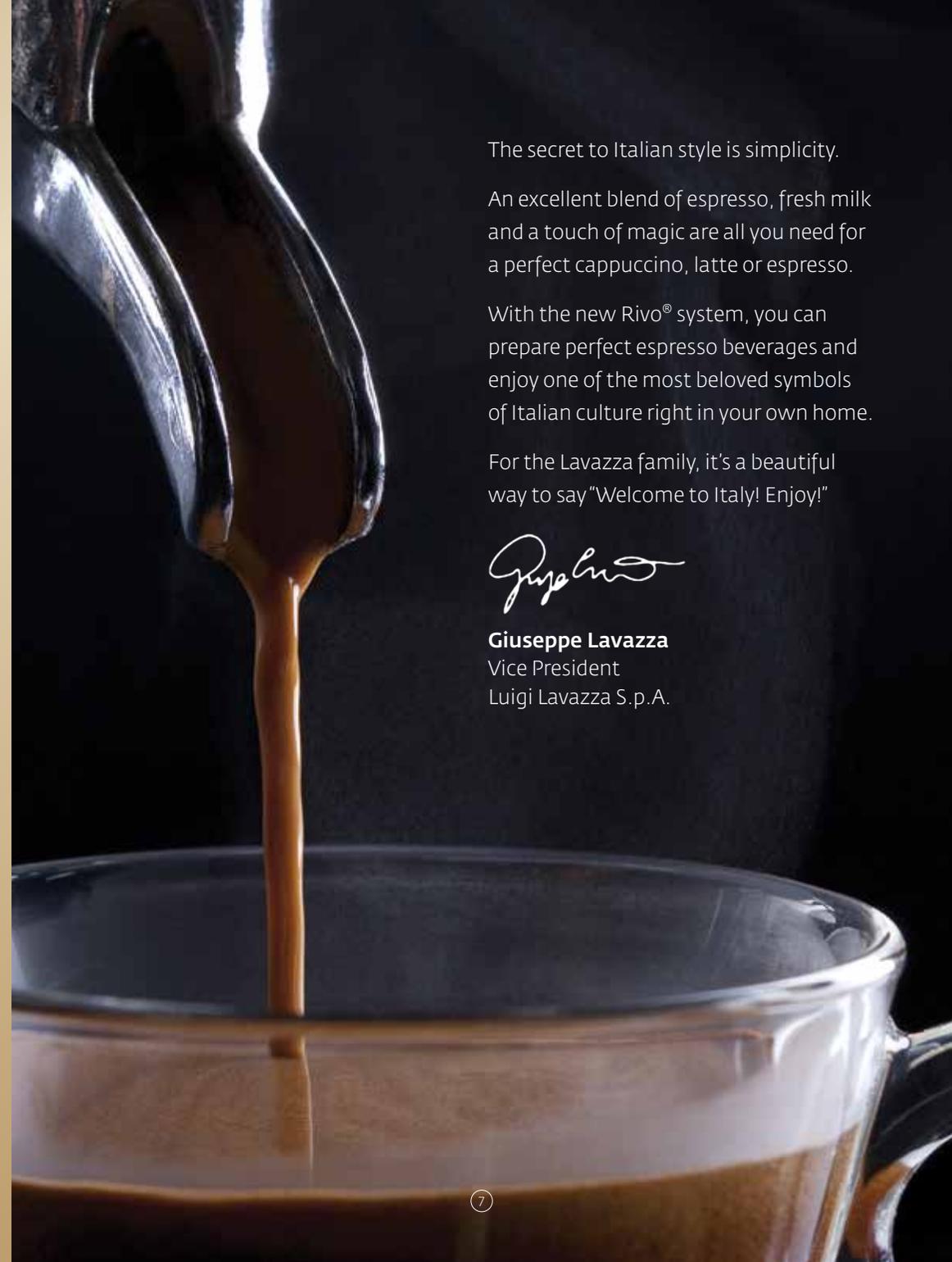
Over a Century of Heritage

It all began in 1895, when Luigi Lavazza began roasting coffee from his tiny grocery store in Turin. Driven to create the perfect espresso, he began experimenting with different types of coffee and creating new blends. After more than a century and four generations of Lavazzas, that tiny grocery store has grown into one of the largest product companies in the world. But for all their success, Lavazza is still just as driven to create the finest coffee blends available. Today the company continues to excel at innovation and strive for excellence in all aspects of their business.

Which is why Lavazza is the symbol of Italian espresso worldwide and is known as Italy's favorite coffee roaster. Keurig is proud to have Lavazza as a partner to bring the best espresso flavors to your kitchen. Keurig® simplicity. Lavazza taste.



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The secret to Italian style is simplicity.

An excellent blend of espresso, fresh milk and a touch of magic are all you need for a perfect cappuccino, latte or espresso.

With the new Rivo® system, you can prepare perfect espresso beverages and enjoy one of the most beloved symbols of Italian culture right in your own home.

For the Lavazza family, it's a beautiful way to say "Welcome to Italy! Enjoy!"

A handwritten signature in black ink, appearing to read 'Giuseppe Lavazza'.

Giuseppe Lavazza
Vice President
Luigi Lavazza S.p.A.

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Authentic

Originally created as a way to make coffee more quickly, espresso is not only popular in its own right, but also provides the base for some of your favorite beverages, such as a cappuccino, latte and more. Espresso is made by forcing hot water through a finely ground blend of coffee. With its strong, slightly sweet, full-bodied flavor, espresso is now easy to make at home, thanks to Keurig and Lavazza.

Fresh

What makes the perfect frothy topping for a cappuccino, latte or other espresso beverage? That's easy – fresh cold milk. The Rivo® system lets you choose any type of fresh milk – from whole milk to skim and even non-dairy options. Whatever you choose, the Rivo® system creates the perfect froth every time.



Simple

The Keurig® Rivo® system. Authentic Italian espresso on one side. Perfectly frothed milk on the other. And of course, all the simplicity Keurig is known for.

Five Buttons. Limitless Options.

Three frothing modes plus two espresso sizes equal authentic perfection.

Removable 60 oz. Water Reservoir

Craft multiple beverages before refilling.

Beverage Platform

Brings smaller cups closer to the system.



Cleanup. That's easy, too.



The Rivo® Pack Bin holds up to 12 used Rivo® packs.



The removable Drip Tray catches any overflow.



The Rivo® Frothing Pitcher is dishwasher safe.

Pitcher Perfect!

The Rivo® system transforms any type of milk into the perfect froth. Easy to use. Easy to clean. Easy to enjoy.

Just fill the Frothing Pitcher with any type of fresh cold milk, from your refrigerator.

Be sure to add enough milk to fill to MIN FILL, but do not fill beyond MAX FILL.

Insert the sealed Frothing Pitcher and select your frothing mode—Cappuccino Froth, Latte Froth or Cold Froth.

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.

The Rivo® system does the rest, creating perfect froth every time.



Authentic Beginnings

From the pleasant aromas of Espresso Delicato, to the robust, full body of Espresso Intenso, these blends were crafted by Lavazza just for the Keurig® Rivo® system.



ESPRESSO DELICATO



Medium Roast – Pleasant aroma with balanced acidity. Slightly sweet with notes of chocolate and a long lasting citrus finish. 100% sustainably grown coffee.



ESPRESSO CLASSICO

Medium Roast – A full bodied blend with notes of tropical fruit. Sweet floral qualities with a lingering fruity finish.



ESPRESSO INTENSO

Dark Roast – A bold, full bodied blend with aromas of butter and caramel. Subtle hints of smoke with a pleasantly crisp finish.



ESPRESSO DECAF

Medium Roast Decaffeinated – Balanced flavor with gently sweet aromas of grape and dried fruit. A satisfying, smooth finish.

Sweet Additions

When we say it's easy to make all the best espresso beverages, we're not kidding. With the Keurig® Rivo® system and flavored syrups, you can create all the classics. Or let your imagination run wild and create your own original recipes.



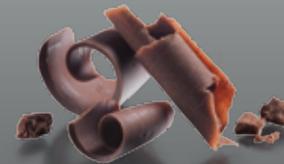
CARAMEL SYRUP

With a buttery, sweet, rich taste, caramel has always been a people pleaser. Use it to give any espresso beverage a unique flavor, or craft your own special creation.



VANILLA SYRUP

Vanilla, with its familiar sweetness, is one of America's favorite flavors. Add vanilla syrup to any beverage for a distinctively smooth, sweet taste.



CHOCOLATE SYRUP

Chocolate is one of the world's most popular flavorings. Take your beverage experience to new heights by mixing chocolate syrup into your favorite espresso beverage.

Do not add any syrups to the milk prior to frothing. Doing so may damage the system.

Visit www.keurig.com to find out more about flavored syrups!



RIVO®

RECIPE GUIDE

Lavazza and Keurig bring you delicious beverage recipes especially made for the Keurig® Rivo® system. Keurig® simplicity. Lavazza taste.

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Five Buttons. Limitless Options.

With the Keurig® Rivo® system, you can make dozens of hot or cold froth espresso beverages at the touch of a button. From a hot cappuccino to an iced latte, now you can make all your favorites fast. And they're not only easy to make, but they're perfect every time!

FROTHING MODES

CAPPUCCINO FROTH

Creates more foam and less steamed milk. Perfect for a cappuccino or macchiato.

LATTE FROTH

Creates less foam and more steamed milk. Perfect for a latte.

COLD FROTH

Keeps your milk cold, creates less foam and more milk. Perfect for an iced latte.

For a cappuccino fill with milk to MIN FILL and for a latte fill with milk to MAX FILL.



SHORT ESPRESSO (1.4 oz.)

Perfect for espresso beverages such as a cappuccino, latte or macchiato.

ESPRESSO LUNGO (2.8 oz.)

Perfect for an americano or iced latte.

ESPRESSO SIZES

TIPS BEFORE YOU BEGIN



DO NOT FROTH THE MILK TWICE

Do not froth the milk twice. This could lead to overflowing the Frothing Pitcher and scalding the milk.



ONLY USE COLD MILK

Be sure the milk is cold, as milk at room temperature will not froth as well as cold milk.



READY TO FROTH



NOT SECURELY
POSITIONED

FROTHING PITCHER NOTIFICATION

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.



ICED BEVERAGES

Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the system.



STOPPING THE FROTHING FUNCTION

Should you need to stop the frothing function at any time, simply press the frothing button selected.



THE DRIP TRAY AND RIVO® PACK BIN

Do not remove the Drip Tray/Pack Bin while frothing or brewing.



Cappuccino

Made from espresso, and precisely steamed and frothed fresh milk, the perfect cappuccino is now right in your kitchen.

The name cappuccino dates back to the Capuchin order of friars in the mid-1500's. Baristas have made an art form out of creating pictures on top of the foam.

Cappuccino

- Pour **COLD MILK** to **MIN FILL** (4.5 oz.) on the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Frothing Pitcher to the system until you hear one beep and press the **Cappuccino Froth** Button.

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.

- Prepare a Short Espresso (1.4 oz.) in a 12 oz. mug.
- When the espresso is complete, pull the Frothing Pitcher from the system and carefully remove the Frothing Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel cappuccino, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the frothed milk.
 - For a soy cappuccino, simply replace milk with soy milk.
 - Use skim milk for a lighter beverage.
 - For a more robust beverage, begin with two Rivo® packs and brew two short espressos.
 - For more froth, use skim milk.
- * Using non-dairy milks will result in different froth levels.

MILK LEVEL



MIN FILL

BUTTON SELECTION



**CAPPUCCINO
FROTH**

**SHORT
ESPRESSO**

1/3 Milk Foam

1/3 Steamed Milk

1/3 Espresso



{ 12 oz. mug }

Be sure to add enough milk to fill to MIN FILL, but do not fill beyond MAX FILL. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the system.

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.



Latte

Ah, the latte. A generous portion of creamy steamed milk tops espresso for a smooth taste that can be enjoyed any time of the day. Add flavored syrup such as chocolate or caramel for an extra special treat.

Latte

- Pour **COLD MILK** to **MAX FILL** (6 oz.) on the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Frothing Pitcher to the system until you hear one beep and press the **Latte Froth** Button.

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.

- Prepare a Short Espresso (1.4 oz.) in a 12 oz. mug.
- When the espresso is complete, pull the Frothing Pitcher from the system and carefully remove the Frothing Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel latte, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the frothed milk.
 - For a soy latte, simply replace milk with soy milk.
 - Use skim milk for a lighter beverage.
 - For a more robust beverage, begin with two Rivo® packs and brew two short espressos.
 - For more froth, use skim milk.
- * Using non-dairy milks will result in different froth levels.

MILK LEVEL



MAX FILL

BUTTON SELECTION



LATTE FROTH

SHORT ESPRESSO

1/6 Milk Foam

2/3 Steamed Milk

1/6 Espresso



{ 12 oz. mug }

Be sure to add enough milk to fill to MIN FILL, but do not fill beyond MAX FILL. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the system.

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.



Espresso Macchiato

With considerably less milk than either a cappuccino or latte, the espresso macchiato is more focused on the rich taste of espresso. In fact, the definition of macchiato is “stained” or “marked” referring to the small amount of milk foam used to make this beverage. It’s easy to create your own macchiato in seconds.

Espresso Macchiato

- Pour **COLD MILK** to **MIN FILL** (4.5 oz.) on the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Frothing Pitcher to the system until you hear one beep and press the **Cappuccino Froth** Button.

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.

- Prepare a Short Espresso (1.4 oz.) in a 3 oz. mug.
- When the espresso is complete, pull the Frothing Pitcher from the system and carefully remove the Frothing Lid. Pour desired amount of milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel macchiato, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the froth.
 - For a soy macchiato, simply replace milk with soy milk.
 - Use skim milk for a lighter beverage.
 - For a more robust beverage, begin with two Rivo® packs and brew two short espressos.
 - For more froth, use skim milk.
- * Using non-dairy milks will result in different froth levels.

MILK LEVEL



MIN FILL

BUTTON SELECTION



CAPPUCCINO
FROTH

SHORT
ESPRESSO

1/10 Froth

9/10 Espresso



{ 3 oz. mug }

Be sure to add enough milk to fill to MIN FILL, but do not fill beyond MAX FILL. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the system.

Please see “Tips Before You Begin” on page 17 before you begin the brewing process.



Americano

Not as strong as espresso, but stronger than coffee, the americano offers a rich smooth taste.

Espresso Con Panna

Satisfy your sweet tooth with this specialty beverage of espresso topped with whipped cream.



Americano

- Prepare an Espresso Lungo (2.8 oz.) in a 12 oz. mug.
- Add hot water to taste or to nearly fill the mug and enjoy!

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.

BUTTON SELECTION



ESPRESSO LUNGO

1/3 Espresso

2/3 Hot Water



{ 12 oz. mug }

Espresso Con Panna

- Prepare a Short Espresso (1.4 oz.) in a 3 oz. mug.
- Sweeten espresso to taste and gently stir.
- Add whipped cream and enjoy!

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.

BUTTON SELECTION



SHORT ESPRESSO

1/3 Whipped Cream

2/3 Espresso



{ 3 oz. mug }



Mokaccino

Espresso with caramel, vanilla or chocolate syrup, topped with a generous serving of whipped cream for a sweet treat.

Espresso Viennese

Attention chocolate lovers: with unsweetened cocoa added to espresso, finished off with whipped cream and chunks of dark chocolate, you have a decadent dessert beverage.



Mokaccino

- Prepare a Short Espresso (1.4 oz.) in a 12 oz. mug.
- Add chocolate, vanilla or caramel syrup to taste and gently stir.
- Top with whipped cream.
- Drizzle with melted chocolate or caramel (optional), and enjoy!

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.

BUTTON SELECTION



SHORT ESPRESSO



2/3 Whipped Cream

1/3 Espresso

{ 12 oz. mug }

Espresso Viennese

- Prepare an Espresso Lungo (2.8 oz.) in a 12 oz. mug.
- Add 2 teaspoons of unsweetened cocoa and gently stir.
- Top with whipped cream, garnish with 2 teaspoons of shaved chocolate and enjoy!

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.

BUTTON SELECTION



ESPRESSO LUNGO



1/2 Whipped Cream

1/2 Espresso + Cocoa

{ 12 oz. mug }



Espresso on the Rocks

This is cool. Make an espresso and pour it over ice for a summer sip that's bound to become a favorite. With the Keurig® Rivo® system, you have everything you need to make yours at home. Deep, dark, rich and refreshing. Anytime.

Espresso on the Rocks

- Fill a 8 oz. cup with ice and set aside.
- Prepare an Espresso Lungo (2.8 oz.) in a separate 3 oz. mug.
- Sweeten to taste and gently stir.
- Pour the espresso over the ice and enjoy!

BUTTON SELECTION



ESPRESSO
LUNGO

2/3 Ice

1/3 Espresso



{ 8 oz. cup }

Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break.

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.



Iced Cappuccino

Need to chill out? It's easy when you make a cold frothed cappuccino and pour it over ice to create the perfect summer beverage.

Iced Cappuccino

- Fill a 14 oz. cup with ice and set aside.
- Pour **COLD MILK** to **MIN FILL** (4.5 oz.) of the Frothing Pitcher and replace Frothing Lid.
- Return the sealed Frothing Pitcher to the system until you hear one beep and press the **Cold Froth** Button.

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.

- Prepare a Short Espresso (1.4 oz.) in a separate 3 oz. mug.
- Pour the espresso over the ice.
- Pull the Frothing Pitcher from the system and carefully remove the Frothing Lid. Pour the milk over the espresso and enjoy!

VARIATIONS:

- For a chocolate, vanilla or caramel iced cappuccino, select your choice of syrup flavoring. Add the syrup to the espresso and gently stir before adding the frothed milk.
 - For a soy iced cappuccino, simply replace milk with soy milk.
 - Use skim milk for a lighter beverage.
 - For a more robust beverage, begin with two Rivo® packs and brew two short espressos.
 - For more froth, use skim milk.
- * Using non-dairy milks will result in different froth levels.

MILK LEVEL



MIN FILL

BUTTON SELECTION



COLD FROTH

SHORT
ESPRESSO

1/6 Milk Foam

1/6 Frothed Milk

1/6 Espresso

1/2 Ice



{ 14 oz. cup }

Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break.

Be sure to add enough milk to fill to MIN FILL, but do not fill beyond MAX FILL. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the system.

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.



Cold Froth Cappuccino

The sweet creamy froth on this specialty beverage is really something special. By frothing cold milk, you get a refreshingly decadent beverage that's easy to make and even easier to drink.

Cold Froth Cappuccino

- Pour **COLD MILK** to **MIN FILL** (4.5 oz.) of the Frothing Pitcher and replace the Frothing Lid.
- Return the sealed Frothing Pitcher to the system until you hear one beep and press the **Cold Froth** Button.

You will hear a single beep when the Frothing Pitcher has been positioned securely. If the Frothing Pitcher has not been positioned securely, you will hear three beeps when selecting your frothing mode. Simply remove the Frothing Pitcher and re-insert securely until you hear a single beep.

- Prepare a Short Espresso (1.4 oz.) in a 3 oz. mug.
- When the espresso is complete, pull the Frothing Pitcher from the system and carefully remove the Frothing Lid. Pour the milk into a separate 12 oz. cup, sweeten to taste and gently stir.
- Carefully pour the espresso at the edge of the foam down the interior of the cup. (Tip: Pour the espresso over the back of a teaspoon to direct the espresso to the outside edge of the cup.) Enjoy!

MILK LEVEL



MIN FILL

BUTTON SELECTION



COLD FROTH

SHORT
ESPRESSO

1/3 Milk Foam

1/3 Espresso

1/3 Cold Milk



{ 12 oz. cup }

Do not brew espresso directly into a glass cup filled with ice. Doing so may cause the glass to crack or break.

Be sure to add enough milk to fill to MIN FILL, but do not fill beyond MAX FILL. Do not add ice, syrup or any other ingredients to the milk prior to frothing. Doing so may damage the system.

Please see "Tips Before You Begin" on page 17 before you begin the brewing process.



Your Keurig® Rivo® system brings authentic espresso beverages to your kitchen. And with Keurig™ Rivo™ accessories, you can enjoy them even more. Available at www.keurig.com



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