

Flat White

A flat white is a coffee drink consisting of espresso mixed with microfoam.

Microfoam is steamed milk with small, fine bubbles and a glossy or velvety consistency.

For our coffee at Lake Safari Lodge, we use a 1:3 ratio, so ristretto (30mls) or espresso (40mls) to 120 mls of milk.

To make a flat white on Espresso machine:

[Make an Espresso](#) - to see, click link

Add 120mls of milk

1. Add 120mls of milk to Jug
2. Steam milk to 65°C - no hotter!
3. Pour milk into ristretto or espresso

Here is an example of a Flat White



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