

Flat White

Learn to make the perfect flat white coffee at home with our easy recipe. Rich espresso with velvety microfoam - better than Starbucks!

3 min

PREP

5 min

COOK

8 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Flat White

Ingredients

- 1 espresso coffee
- 2 milk

Instructions

- 1 Prepare the Espresso**

Grind your coffee beans to a fine consistency, similar to powdered sugar. Extract a double shot of espresso (about 2 oz/60ml) using an espresso machine, pulling the shot in 25-30 seconds for optimal extraction.
- 2 Start Steaming the Milk**

Pour 4-5 oz (120-150ml) of cold milk into a steaming pitcher. Insert the steam wand just below the milk's surface, about 1/4 inch deep.
- 3** Turn on the steam at full power and keep the wand near the surface for the first 3-5 seconds to create microfoam, listening for a gentle hissing sound rather than loud screaming.
- 4** Plunge the steam wand deeper into the milk, about halfway down the pitcher. Continue steaming while gently moving the pitcher in small circles until the milk reaches 140-150°F (60-65°C) and feels hot to touch but not scalding.
- 5 Finish the Milk**

Turn off the steam and immediately remove the wand. Tap the pitcher firmly on the counter 2-3 times, then swirl the milk in a circular motion to integrate the microfoam and create a glossy, paint-like texture.
- 6 Assemble and Serve**

Pour the steamed milk into the center of the espresso in one steady, continuous stream from a height of about 2-3 inches, creating a smooth integration with just a thin layer of microfoam on top.

Tips

Use freshly roasted coffee beans, ideally within 2-4 weeks of the roast date, and grind them just before brewing for the best flavor extraction.

When steaming milk, start with cold milk and keep the steam wand just below the surface for the first few seconds to create microfoam, then plunge deeper to heat the milk.

Tap the milk pitcher on the counter and swirl it after steaming to break up any large bubbles and integrate the microfoam throughout the milk.

Pour the steamed milk steadily from a height of about 3-4 inches, starting in the center of the cup and finishing with a gentle forward motion to create latte art.

Pre-warm your cup by rinsing it with hot water to help maintain the optimal drinking temperature and prevent the espresso from cooling too quickly.

If you don't have an espresso machine, make strong coffee using a moka pot or French press, and heat milk to just below boiling before frothing with a whisk or French press.

Practice your milk steaming technique - the perfect microfoam should have the consistency of wet paint and barely visible bubbles.

Serve immediately after preparation, as the microfoam begins to separate and the drink's temperature drops quickly, affecting both taste and texture.