

Flat White Kahve

Learn to make the perfect Flat White coffee at home with this authentic Australian recipe. Rich espresso with silky microfoam milk for café-quality results.

3 min

HAZIRLIK

5 min

PIRME

8 min

TOPLAM

1

PORSYON

Easy

ZORLUK

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Malzemeler

- 1 espresso coffee
- 2 milk

Yapılış

- Prepare the Espresso**

Grind coffee beans to a fine consistency and extract a double shot of espresso using an espresso machine or moka pot. Aim for 60ml (2 fl oz) of espresso with a rich, golden crema on top, which should take 25-30 seconds to extract.
- Steam the Milk**

Pour 120-150ml (4-5 fl oz) of cold whole milk into a steaming pitcher. Insert the steam wand just below the milk surface and turn on steam to full power.
- Keep the steam wand tip just below the surface for the first 3-5 seconds to create microfoam, then plunge the wand deeper into the milk. Heat until the pitcher becomes too hot to hold comfortably, reaching 60-65°C (140-150°F).**
- Perfect the Microfoam**

Turn off steam and remove the wand. Tap the pitcher firmly on the counter 2-3 times to break any large bubbles, then swirl the milk gently until it has a glossy, paint-like consistency with integrated microfoam.
- Combine and Serve**

Hold the milk pitcher close to the espresso cup and pour steadily into the center of the crema, starting slowly then increasing flow. The finished flat white should have a smooth, velvety surface with minimal foam on top and integrated milk throughout.

İpuçları

Use freshly roasted coffee beans within 2-4 weeks of roasting and grind them just before brewing to ensure maximum flavor extraction and crema formation in your espresso shots.

Keep your milk temperature between 60-65°C (140-149°F) when steaming - overheated milk loses its natural sweetness and creates a less pleasant texture that can mask the coffee flavors.

Practice the milk pouring technique by starting with the jug close to the cup surface, then raising it higher to integrate the milk properly with the espresso and create the characteristic flat surface.

Tap the milk jug gently on your counter after steaming and swirl it to break any large bubbles and create a uniform microfoam consistency before pouring.

Preheat your cup with hot water before making the Flat White to maintain the optimal drinking temperature and prevent the coffee from cooling too quickly.

If you don't have an espresso machine, use a moka pot with finely ground coffee and create milk foam using a French press or handheld milk frother for a home alternative.

Clean your espresso machine and milk steaming equipment regularly to prevent buildup that can affect taste and ensure your equipment continues to function properly.

Serve immediately after preparation as the microfoam begins to separate quickly, and the optimal texture and temperature are best enjoyed fresh from preparation.