

Flat White

Ingredients	Regular	Large
Ground DaQ House Blend Beans	18 g	20 g
Espresso Shots	Single Shot of Espresso (35 ml)	2 Espresso Shots (45 ml)
Milk	150 ml	290 ml



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Kcal. 75, Kcal. 93

Preparation

- 1) Clear the extra water out of the steam wand.
- 2) Fill the pitcher about 150 or 290 ML with cold full fat milk.
- 3) Steam the milk following 1-3 seconds to get the right foamy.
- 4) Tap down the milk pitcher and swirl it to incorporate the milk with foam.
- 5) Pour the milk over the coffee, making sure the ratio is 90% milk to 10% foam.
- 6) Make a perfect espresso and pour it directly in the serving cup.
- 7) use 9 oz or 12 oz hot cup, Serve with napkin and wooden.



Hot Drinks