

One espresso. Ten drinks.

Everything from one basis — the difference is only in the ratio. Put this card on your machine.

■ Espresso ■ Water ■ Milk ■ Milk foam

Espresso
the core



Ristretto
shorter, more intense



Lungo
lengthened



Americano
espresso + hot water



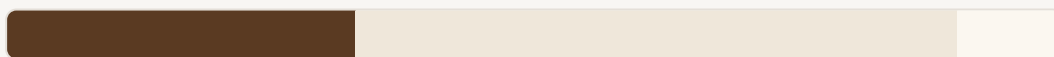
Macchiato
"stained"



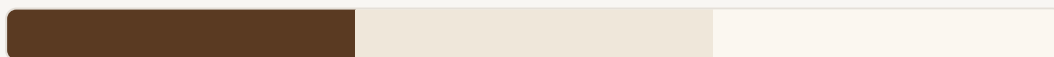
Cortado
half & half



Flat white
plenty of milk, little foam



Cappuccino
1/3 · 1/3 · 1/3



The fine difference.

Your assignment until the next episode: build a cappuccino and a flat white side by side — that way you taste and see what the foam does.

Drink	Espresso	Milk	Foam	Cup
Cappuccino	1 (≈30 ml)	1 part	1 part (airy)	~150–180 ml
Flat white	1–2 (strong)	plenty, silky	thin (~0.5 cm)	~150–160 ml
Latte	1	a great deal	thin	~250 ml+
Cortado	1	1:1, barely any foam	minimal	~90–120 ml

Remember this

- **Cappuccino vs. flat white:** the cappuccino has more, airier foam; the flat white is silkier and more coffee-forward.
- **"Latte" is not café au lait.** Caffè latte = espresso plus plenty of milk, not filter coffee with milk.
- **The cup size steers it too.** The right cup gets the ratio almost right by itself.