

A steep rise

Flat whites are Australia's greatest culinary export, even better than Vegemite.

Australia's coffee-making prowess is fairly recent. Before, they would boil beans, and not roast them. To improve the taste, they would put chicory, a bitter of endive, egg shells or mustard in it. In 1939 one man complained that Australia's coffee „punishes the drinker”.

But later, in Australia and New Zealand in 1980s, they made flat whites. The drink gained popularity among those who want to taste their beans rather than temper them. Flat whites are punchy and, if done well, a little sweet.

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