

FLAT WHITES ARE AUSTRALIAN' S GREATEST CULINARY EXPORT - EVEN BETTER THAN VEGEMITE

Between April 11th and 14th around 30 000 people who want to consume caffeine go to the London Coffee Festival. Lots of people will order *flat whites*. The drink has rapidly gained popularity. These flat whites originated in Australia and New Zealand in the 1980s. It is made with two shots of espresso, gently steamed milk and microfoam. It is sweet and less milky than a latte and not as foamy as a cappuccino. Tea was preferred in the 18th century. To improve the taste, people added egg shells and mustard. In 1939 one man said that Australia's coffee „punishes the drinker“. Espresso makers reached the country in the 1950s. Peter Bancroft tasted coffee on a holiday in London and started importing Italian machines. Much of the country has unfavourable climate for coffee plants, so it imports more than it sells.

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