Dairy-Free Oat Latte

From the teas.co.uk wiki

A good oat latte at home comes down to the milk. Use barista oat, not standard, because the extra fats let it froth into a proper foam where ordinary oat milk just goes flat. Keep it below 70C too, since plant milks turn bitter if you let them get too hot.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Dairy-Free Oat Latte recipe. Canonical: https://teas.co.uk/recipes/coffee/dairy-free-oat-latte/*

Make a strong little shot of instant coffee, top it with the frothed oat milk, and you have a creamy, fully dairy-free latte. Makes one.

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