

Nescafé Gold Blend Espresso: Making Café Drinks From a Jar

From the teas.co.uk wiki

Nescafé Gold Blend Espresso: Making Café Drinks From a Jar, in summary: The 190g Gold Blend Espresso jar is built for milk: darker and more concentrated than a smooth instant, so the coffee still shows through a cappuccino. Dissolve it in a little hot water before any milk goes in.

Last reviewed by the teas.co.uk team in September 2026.

A cappuccino, a latte and a flat white are defined by ratio, not by the machine, and ratio is something a spoon and a kettle can manage. The catch is that most instant coffee disappears under milk; this jar is made not to.

Espresso as a style, not a method

Real espresso needs a machine to drive water through ground coffee under heavy pressure, nine atmospheres of it, and no kettle can do that. On this jar the word describes a style: a coffee made to taste short, dark and concentrated instead of long and mellow. Nescafé describes it as an instant espresso made from 100% Arabica beans, intense enough to drink short and black and designed to form a smooth crema on the cup.

Taken as a style it does a real job; taken as a stand-in for a machine it will disappoint, and it is better to say so plainly. In the cup it is noticeably more intense than a smooth jar at the same measure, dark and toasted with a bittersweet edge and medium body. That bitterness is deliberate, because it is what lets the coffee survive being covered in milk, but overdo the spoon or use water at a rolling boil and it tips over into harshness.

The paste method for cappuccino and latte

The one technique that matters is dissolving the granules in water before any milk arrives. Granules only dissolve fully in hot water; tipped into warm milk they clump and sink, which is where the gritty last mouthful of a home-made latte comes from. Put a heaped teaspoon in the mug, add about 30ml of hot water and work it into a smooth, dark paste, and only then pour in the milk.

For a cappuccino, that paste takes about 120ml of hot milk with a spoonful of foam on top; a lidded jam jar with hot milk in it, shaken hard, does a decent job of frothing. A latte takes more milk and less foam. A flat white is shorter and stronger than a latte, so use the same paste with less milk. The ratio makes the drink, and this jar is concentrated enough to hold it.

Dose, water and a biscuit for the cup

A rounded spoon suits a small black cup; heap it when milk is going in, because milk thins the flavour far more than water does. At about 1.8g a cup the 190g jar gives around 105 cups, fewer if it mostly goes into lattes. Give the boiled kettle half a minute to settle, which brings the water down to 90 to 95 degrees, since boiling water straight from the kettle scorches the granules and brings the bitterness to the front.

The published ingredient list is soluble coffee and nothing else, naming none of the major allergens, so the milk you add is the only other thing in the cup. For [biscuits](#), a milky cappuccino made this way wants something chocolatey: a seriously chocolatey digestive or a milk [chocolate](#) digestive for [dunking](#), or a dark chocolate florentine alongside a short black cup.

The packs we stock

- [Nescafe Gold Blend Espresso, 190g](#) (barcode 8445290070579)

What the label says

The published ingredient list for Nescafe Gold Blend Espresso, 190g names none of the 14 major allergens. Check the Gold Blend Espresso jar you buy; Nescafé can revise its recipe and allergen advice.

Ingredients, as published: Soluble Coffee.

Ingredient and nutrition information for this product, as published on the manufacturer's label. The Gold Blend Espresso jar in your hand decides.

What to eat with it

- [McVitie's Digestives Seriously Chocolatey Biscuits, 250g](#): a thick chocolate topping stands up to a strong, milky cappuccino.
- [McVitie's Milk Chocolate Digestives Biscuits, 266g](#): the classic biscuit to dunk in a home-made latte on a weekday morning.
- [Thomas Fudge's 6 Dark Chocolate Florentines](#): dark chocolate echoes the bittersweet edge of the jar when you drink it short and black.

Elsewhere in the Nescafé range

- [Nescafe Azera Americano Decaff Instant Coffee, 90g](#)
- [Nescafe Azera Americano Instant Coffee, 140g](#)
- [Nescafe Azera Americano Intense Instant Coffee with Finely Ground Beans, 140g](#)
- [Nescafe Azera Decaf Americano Instant Coffee with Finely Ground Beans, 135g](#)

- [Nescafe Cappuccino Decaf Unsweetened Taste Instant Coffee Sachets, 7 Sachets 105g](#)
- [Nescafe Cappuccino Instant Coffee, 7 Sachets](#)

The full range is on the [Nescafé brand page](#).

FAQ

Is Nescafé Gold Blend Espresso real espresso? No, and it does not claim to be. The word describes a short, dark, concentrated style; only a machine makes true espresso.

How do I make a cappuccino with Gold Blend Espresso? Stir a heaped teaspoon into about 30ml of hot water to make a paste, then top up with about 120ml of hot milk and finish with a spoonful of foam.

Why is my instant latte gritty at the bottom? The granules went into milk instead of hot water. Always dissolve them in a little hot water first.

How many cups does a 190g jar of Gold Blend Espresso make? Around 105 at about 1.8g a cup, fewer if you heap the spoon for milky drinks.

What water temperature is best for instant espresso? Between 90 and 95 degrees, which is a boiled kettle left for about half a minute.

Curator's note: Make the paste every time, even when you are in a hurry; it is the difference between a latte and a gritty mug of milk. With that habit, this is the jar I would give anyone who takes their coffee white. Lee, teas.co.uk, Tunbridge Wells.

In short: Nescafé Gold Blend Espresso: Making Café Drinks From a Jar

Field	Detail
Brand	Nescafé
Packs we stock	190g
Category	Instant Coffee
Allergens (as published)	Nescafé's published Gold Blend Espresso ingredients leave every one of the 14 major allergens out.
Caffeine	caffeinated
Built for	Milk drinks: cappuccino, latte, flat white
Method	Paste in hot water first, then milk
Dose	Heaped teaspoon with milk, rounded without

More from the tea wiki

- [Nescafé: The Instant Coffee Benchmark](#)
- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
- [Tea vs Coffee](#)
- [Tea for Coffee Drinkers: Where to Start](#)

- [Chai vs Coffee](#)
- [Best Instant Coffee UK](#)

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