

Nescafé Gold Blend Espresso Instant: Getting the Short Cup Right

From the teas.co.uk wiki

Nescafé Gold Blend Espresso Instant: Getting the Short Cup Right, in summary: A dark, concentrated instant built for a small cup: one level teaspoon in about 60ml of water just off the boil, stirred to a paste first. Add 150ml of hot milk and it becomes a respectable flat white.

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

The same spoonful of this jar can taste like a short, bittersweet coffee or like any other mug of instant, and the only thing that changes is the water. Getting the ratio right is the whole skill, and it is quickly learned.

Why the water ratio decides everything

Ordinary instant is designed around a full mug, and made short it turns sharp. This jar works the other way. A level teaspoon in about 60ml of hot water gives a small, dark, bittersweet cup with real weight; the same spoon in 250ml spreads the coffee so thin that the bitterness vanishes first and the cup slumps into a plain mug of instant. Nothing about the granules differs between those two cups, only how concentrated they are.

If you prefer a longer black coffee, about 150ml per level teaspoon works, but that is the jar at its least distinctive. Its character is a dark, forward roast, the most espresso-facing in the Gold Blend line-up, with a dry, cocoa-like finish that lingers. That finish is what lets it stand up to milk, and it is what makes a small black cup of it worth having at all.

The paste trick and the right water

Wet the granules with a splash of hot water and work them into a smooth paste before you top up. The coffee dissolves evenly, the cup tastes rounder, and you get a fine crema on top rather than a powdery ring at the edge. It is a small step, but it separates a cup that looks made from one that looks merely stirred, and it costs you no more than a few seconds.

Water just off the boil beats a rolling boil, so let the kettle stand for about thirty seconds after it clicks. Fully boiling water scorches the granules and pushes the bitterness further than it belongs, and in a small, concentrated cup there is nowhere for that to hide. The granules stay dry and sealed until the water reaches them, so the aroma arrives all at once, dark roast, a touch of cocoa and a faint burnt-sugar sweetness together.

Flat whites, fair expectations and pairings

Think of it as the shape of an espresso without the machine behind it: short, dark and bittersweet, but lacking the pressure-made crema and the body a proper shot has. Where it shines is under milk. Make the short cup first, then add about 150ml of hot milk, and the dark base holds its line in a way an everyday jar cannot, which gives you a respectable flat white without any equipment.

The 95g jar is a sensible size for a coffee drunk short, because a level teaspoon a cup goes a long way and the jar keeps happily in the cupboard for weeks with no machine, filter or cleaning. For something to eat, a short dark cup likes a sweet partner: a [chocolate](#) creme sandwich cookie, or a double chocolate chip cookie from a mini bag at the desk.

The packs we stock

- [Nescafe Gold Blend Espresso Instant Coffee, 95g](#) (barcode 8445290000040)

What the label says

The published ingredient list for Nescafe Gold Blend Espresso Instant Coffee, 95g (barcode 8445290000040) names none of the 14 major allergens. Read the Espresso Instant label first; Nescafé may update the short cup recipe and allergen advice.

Ingredients, as published: Soluble Coffee.

Ingredient and nutrition data for this barcode: [Open Food Facts \(openfoodfacts.org\)](https://openfoodfacts.org), ODbL. Your Espresso Instant jar has the last word.

What to eat with it

- [Maryland Cookies S'wich Choc Creme Biscuits, 150g](#): a sweet creme filling softens the bittersweet finish of a short dark cup.
- [Maryland Minis Double Chocolate Chip Cookies Mini Bags Multipack, 6 Pack 118.8g](#): a single mini bag of double chocolate cookies suits one small coffee at the desk.
- [McVitie's Hobnobs Milk Choc Jumbo Pack Biscuits, 431g](#): oatly milk chocolate [biscuits](#) hold their own beside a flat white made from the jar.

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

How much water should I use with Gold Blend Espresso instant? About 60ml per level teaspoon for a short, espresso-style cup, or about 150ml for a longer black coffee.

How is it different from ordinary Gold Blend? Ordinary Gold Blend is meant for a full, smooth mug; this jar is darker and stronger, made for a small cup or for topping up with hot milk.

What is the paste trick for instant coffee? Stir the granules into a smooth paste with a splash of hot water before adding the rest. It dissolves more evenly and leaves a thin crema.

Can I make a flat white with Gold Blend Espresso instant? Yes. Make the short cup first, then add about 150ml of hot milk.

Should the water be boiling? Just off the boil. Let the kettle stand for about thirty seconds first.

Curator's note: Small cup, level spoon, a paste first and water that has stood for a moment. Do that and it is about as close as a kettle gets to an espresso. Lee, teas.co.uk, Tunbridge Wells.

In short: Nescafé Gold Blend Espresso Instant: Getting the Short Cup Right

Field	Detail
Brand	Nescafé
Packs we stock	95g
Category	Instant Coffee
Allergens (as published)	The published ingredients for Nescafé's Espresso Instant leave out all 14 major allergens.
Caffeine	caffeinated
Ratio	Level teaspoon to about 60ml
Method	Paste first, then top up
Also makes	A flat white with 150ml of hot milk

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](#)
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