

DO TRY THIS AT HOME

issue #48

Featuring: **Marvin and Milo**

What you need:

- Two glasses
- Skimmed milk
- Whole milk
- Two straws
- A friend

Let's see which milk will make better froth for my cappuccino!

Fill one glass about five centimetres deep with whole milk and pour the same amount of skimmed milk into the other glass.

Both starting at the same time, blow through the straws and into the milk.

The skimmed milk froths up much faster than the whole milk, and the bubbles last longer too!

Bubbles can form in milk because the milk proteins form a strong skin. But the fat in whole milk interacts with these proteins, weakening this skin and popping the bubbles.

Vic Le Billon