



Tiff 🍷 · Jan 30, 2022 · 2 min read

An Honest Review and My Not-So-Subtle Return: PowerLix Frother

Guess who's back? Back again...

Oh yes, it's your lady Tiff, and I've returned with a new website name Espresso Self (get it? ;)), slightly new content, and yet same quality. At the moment, I'm kicking myself for not keeping the momentum going on my second website, A Whole Latte Love. This time, I'm going to work extra hard to maintain some consistency.

Now onto business... thanks to a lovely, dear friend I've been acquainted with through Instagram, I was able to obtain a handheld frother. Frothing milk especially is definitely not a foreign thing as I was a coffee slinger aka. barista on-and-off for over 4 years. Milk wands, whether automatic, semi-automatic, or manual, will always exhibit the same function: to produce luscious microfoam (finely textured milk).

The biggest difference between a milk wand and a milk frother is a matter of liquid temperature: milk wands are able to produce hot, frothy milk thanks to steam while milk frothers strictly foam the milk without adding any heat. If milk temperature is considered a non-factor when crafting bevies, then you're in luck for using the milk frother! Here's my review featuring pics for perspective purposes:





PowerLix Frother in its original box

I ended up trying this frother really early in the morning due to sleeplessness. Needing my cup o' Joe at that moment was truly an understatement. The package doesn't include the 2 AA batteries as required so it's important to buy some for use. Once the batteries were inserted after some slight difficulty, it was time to get to frothin'.

My first attempt with frothing milk was with whole milk. Because of the rotations per minute being pretty high, it's extremely important to make sure the tip is properly submerged. If not, be ready for the milk to splatter. While using the frother, I was expecting it to take some time, but I ended up being stunned with how fast (and easy) the milk ended up foaming up!



Nice, foamy whole milk thanks to the PowerLix

Additionally, I also attempted to use the frother on oat milk but with differing results:



Slightly-failed attempt at foaming oat milk :/

As you can see, the oat milk didn't rise up to the top with microfoam compared to the whole milk. One colossal reason being that there was less fat content in the oat milk, I was using. Less fat content = less foam produced. Why do you think that almond and hazelnut milk especially DON'T end up getting foamy? Lack of fat which is seriously key!

If you wish to have foamy oat milk, my biggest suggestion would be to invest in a barista edition of the non-dairy milk. Oatly you can't go wrong with at all! Anytime a non-dairy milk is marketed as being a barista edition, it's typically meant for coffee shops to use in order to get a good steam as well as microfoam. Additional ingredients are added in order to replace the fat oats lack, and with that, results in delicious, foamy milk. Minus the lactose. ;)

Overall, definitely a 4.5/5 from me! If the PowerLix were able to heat up the milk and aerate simultaneously, then it would be a rating of 5 easy.

Happy bevvie-crafting, folx!

With love,
Tiff