



Affogato

Depending on the ratio of ice cream to coffee, this delicious creation appears on either coffee or dessert menus in cafés and Italian restaurants everywhere. Affogato means “drowned” in Italian, and in its simplest form it hardly needs a recipe: just ‘drown’ a scoop of ice cream in a shot of espresso.

Serves 1



INGREDIENTS

- 45ml amaretto liqueur (1½ nips)
- 2 scoops vanilla ice cream
- 1 amaretti biscuit
- 1 shot espresso (about 30ml)

METHOD

1. Put liqueur in a shot glass and, if time permits, put it in the freezer for an hour or so, though this isn't essential.
2. Put ice cream in a bowl or glass large enough to also hold the coffee and liqueur.
3. Crumble the amaretti biscuit over the top.
4. Arrange ice cream, liqueur and espresso beside each other.
5. Pour liqueur and coffee over the ice cream and dig in!