

# Italian affogato with coffee and vanilla ice cream

COOKING  
LOVERS TEKA



## Consejo del chef

You can add some liquor to taste and finish with freshly brewed espresso for the contrast of temperatures. Serve it with spicy biscuits.

## Raciones para 2

- 4 Egg yolks
- 4 Tablespoons of sugar
- Vanilla ice cream
- Shredded dark chocolate (optional)
- Kahlua or Frangelico liquors (optional)
- One espresso, freshly brewed
- Spicy biscuits

- 1 In a heatproof bowl, pour the yolks and sugar and whisk until pale yellow.
- 2 Bring a saucepan with water to a boil and place the bowl inside to cook in a Baine-Marie. Be sure the water is not in contact with the batter. Whisk until stiff peaks form. Distribute in the serving glasses.
- 3 Place a scoop of vanilla ice cream over the zabaione (the previous mix) and top with shredded chocolate.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/affogato-italiano-cafe-helado-vainilla/>

