Italian affogato with coffee and vanilla ice cream



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

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