

Italian affogato with coffee and vanilla ice cream

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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/es/receta/affogato-italiano-cafe-helado-vainilla/>

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