Drinks / Italy

Affogato al Caffè

A scoop of fior di latte gelato drowned in a shot of scalding espresso — the collision of cold and hot, sweet and bitter, creates something greater than both.

Time 5 min **Servings** 4

What you'll need.

- ☐ 2 scoops Fior di latte gelato or vanilla gelato
- ☐ 1 shot Freshly pulled espresso shot (7 g dose, 30 ml yield)
- ☐ 15 ml Amaretto liqueur (optional)

Let's make it.

01 Place a small glass, ceramic cup, or metal bowl in the freezer for 5 minutes. Scoop two firm balls of gelato directly into the pre-chilled vessel. The gelato should be scooped from a freshly tempered container — not rock-hard from the deep freeze, but firm enough that it holds its shape. If using Amaretto, pour it over the gelato now, before the espresso.

02 Pull the espresso shot immediately and pour it directly over the gelato in one deliberate, steady motion. Do not pre-cool the espresso — the scalding temperature against the frozen gelato is the defining characteristic of an affogato. Serve at the table without delay. Do not stir.

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Servings are an estimate; check quantities in the source recipe.
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