



AFFOGATO

Servings: 6-8

Prep. Time: 3 hours

Bring a taste of Italy to your kitchen with this homemade recipe for a classic dessert. Affogato, literally meaning "drowned", combines freshly churned vanilla ice cream soaked in rich espresso coffee. Simply delicious.

Tip: For a quick dessert make the ice cream ahead of time and serve when ready in minutes.

INGREDIENTS:

220ml full fat milk

150g granulated sugar

450ml double cream

1 tsp vanilla extract

To Serve:

1 shot of espresso coffee per serving

DIRECTIONS:

- 1) Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate for at least 2 hours, preferably overnight.
- 2) With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker bowl. Cover with the lid.
- 3) Turn the Gelato & Ice Cream Professional on and set the timer for 40 to 50 minutes.
- 4) To produce a firmer ice cream churn in the ice cream maker for longer.
- 5) Serve 2 scoops of ice cream per person in a bowl.
- 6) Pour 1 shot of espresso coffee over the ice cream in each bowl.
- 7) Store any remaining ice cream in an airtight container in the freezer.

COMPATIBLE PRODUCTS



**ICE CREAM & GELATO
PROFESSIONAL**



VELOCE COFFEE MACHINE

