

Affogato Coffee

Learn to make authentic Italian affogato with homemade vanilla gelato and hot espresso. A perfect hot-cold dessert that's surprisingly easy to master.

4h

PREP

25 min

COOK

4h 25min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 cup milk
- 5 egg yolk
- 3 cup granulated sugar
- 1 vanilla extract
- 1 espresso coffee
- 1 liqueur
- 1 pinch bitter chocolate

Instructions

- 1 Make the custard base**

Heat 3 cups milk in a medium saucepan over medium heat until small bubbles form around the edges and steam rises from the surface, about 5-7 minutes.
- 2** Whisk 5 egg yolks with 3 cups sugar in a large bowl until the mixture becomes thick and pale yellow, about 2-3 minutes of vigorous whisking.
- 3** Slowly pour 1/2 cup of the hot milk into the egg mixture while whisking constantly to temper the eggs, then gradually whisk in the remaining hot milk.
- 4** Return the mixture to the saucepan and add 1 vanilla bean (split lengthwise). Cook over medium-low heat, stirring constantly with a wooden spoon, until the custard reaches 170°F (77°C) and coats the back of the spoon, about 8-10 minutes.
- 5** Remove from heat and stir in 1 pinch of salt. Let cool to room temperature, then cover and refrigerate for at least 4 hours or overnight.

6 Churn the gelato

Remove the vanilla bean from the chilled custard and strain the mixture through a fine-mesh sieve into your ice cream maker bowl.

7 Churn according to your ice cream maker's instructions until the mixture reaches a soft-serve consistency, typically 20-25 minutes.

8 Transfer the gelato to an airtight container and freeze for at least 2 hours until firm enough to scoop.

9 Assemble the affogato

Brew 1 shot of hot espresso using an espresso machine or stovetop moka pot.

10 Place 1-2 generous scoops of the vanilla gelato in a clear glass or small serving bowl, then immediately pour the hot espresso over the gelato and serve.

Tips

Remove gelato from the freezer 10-15 minutes before serving to achieve the perfect scoopable consistency, as gelato freezes harder than regular ice cream due to its lower fat content.

Brew the espresso just before serving to ensure maximum heat and crema - the temperature contrast between hot coffee and cold gelato is essential to the affogato experience.

Use clear glasses or bowls to showcase the beautiful visual contrast between the dark espresso and pale gelato as they combine.

Strain the custard through a fine-mesh sieve before churning to remove any lumps and ensure silky smooth gelato texture.

When tempering the eggs, add the hot milk very slowly while whisking constantly to prevent the eggs from scrambling and ruining the custard base.

Cool the custard completely before churning - overnight chilling develops deeper vanilla flavor and ensures proper texture in the final gelato.

Serve affogato immediately after pouring the espresso, as the magic happens in the first moments when the hot coffee begins melting the cold gelato.

For the smoothest gelato, cook the custard to exactly 170°F (77°C) and check with a thermometer rather than relying solely on the spoon-coating test.