

Affogato

Learn to make authentic Italian affogato with homemade vanilla ice cream and hot espresso. Simple dessert recipe with expert tips and variations.

240	25	265	1	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Affogato

Malzemeler

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

Yapılı???

- 1 Make the custard base**

Heat 3 cups milk in a medium saucepan over medium heat until it just begins to steam and small bubbles form around the edges, about 5-7 minutes. Remove from heat immediately to prevent boiling.
- 2 Separate 5 eggs, reserving only the yolks. Whisk the egg yolks and 3 cups sugar in a large bowl using an electric mixer on medium speed for 2-3 minutes until the mixture is thick, pale, and falls in ribbons when lifted.**
- 3 Temper the eggs**

Reduce mixer speed to low and slowly pour 1/2 cup of the hot milk into the egg mixture while whisking continuously. Gradually add the remaining hot milk in a thin stream, whisking constantly to prevent the eggs from scrambling.
- 4 Cook the custard**

Return the mixture to the saucepan and add 1 vanilla bean, split lengthwise and scraped. Cook over medium-low heat, stirring constantly with a wooden spoon, until the custard coats the back of the spoon and reaches 170°F (77°C), about 8-12 minutes.
- 5 Chill the custard**

Remove from heat and add 1 pinch salt. Let cool to room temperature, stirring occasionally, then cover and refrigerate for at least 4 hours or overnight until completely cold.
- 6 Churn the ice cream**

Remove the vanilla bean from the chilled custard and strain through a fine-mesh sieve into your ice cream maker. Churn according to manufacturer's instructions until thick and creamy, typically 20-25 minutes.
- 7 Transfer the soft ice cream to an airtight container and freeze for at least 2 hours until firm enough to scoop.**

8 Prepare the affogato

Brew 1 shot of hot espresso using your preferred method. Place 2 generous scoops of the vanilla ice cream in a small clear glass or cup.

- 9 Pour the hot espresso directly over the ice cream and serve immediately while the contrast between hot coffee and cold ice cream is at its peak.

?puçlar?

Use the highest quality vanilla ice cream or gelato you can find, as it's the star ingredient alongside the espresso.

Chill your serving glasses in the freezer for 10-15 minutes before assembling to slow the melting process.

Brew your espresso just before serving to ensure it's at the optimal temperature for creating the signature melting effect.

If making homemade ice cream, allow the custard base to chill overnight for the deepest vanilla flavor development.

For a more intense coffee flavor, try using a double shot of espresso, but balance it with slightly more ice cream.

Warm your espresso cups before brewing to maintain the coffee's temperature until serving time.

Consider offering small cookies like amaretti or biscotti on the side for textural contrast and authentic Italian presentation.

If adding liqueur, use just a few drops of amaretto or hazelnut liqueur – too much will overwhelm the delicate balance of flavors.