KitchenBooQ

Affogato al Caffè (Espresso over Gelato)

Serves: 4 | Cooking Time 8 minutes | Level: Easy



INGREDIENTS

1 cup (240 ml) freshly brewed strong espresso or dark coffee
2 cups (450 g) high-quality vanilla bean or plain gelato
2 tablespoons amaretto liqueur (optional)
1 tablespoon unsweetened cocoa powder for dusting

PREPARATION

1. Brew the espresso using a machine, French press, or Moka pot. Let it sit for about 30 seconds so it is piping hot but not scalding.

2. Scoop half of the gelato into each of four small glasses, coupes, or ramekins.

3. Immediately pour about half a cup of the hot espresso over each serving of gelato.

4. Drizzle amaretto liqueur over the top if using, and lightly dust with cocoa powder.

5. Serve immediately while the coffee is still hot and the gelato begins to melt into a creamy sauce.

Notes
Use freshly ground beans roasted for espresso for the best flavor contrast. Gelato contains less air and more fat than ice cream, which helps it hold its shape longer when exposed to heat. Keep any remaining gelato tightly sealed in the freezer; let it soften at room temperature for 5 minutes if too hard to scoop. This dessert must be assembled right before eating to maintain the signature hot-and-cold texture. For a dairy-free version, use high-quality coconut or oat-based gelato and brew with filtered water.