



Caffè di Artisan

Ice Cream with Hot Coffee (Affogato)

Serves: 1

Ingredients:

1 scoop of ice-cream
1 Caffè di Artisan coffee pod
1/4 cup hot water



For Garnish:

Nut brittle

Directions:

1. Add a scoop of ice-cream to serving glass.
2. Add the coffee to another cup and use a frother to froth it up. Pour hot water into it.
3. Pour this coffee over the ice-cream and serve immediately.

Notes:

To garnish, melt 1/2 cup of sugar until the color changes to light amber.

Pour onto a non-stick mat or non-stick paper and sprinkle with coarsely chopped pistachio or other nuts.

Place it in the freezer for 10 minutes. Break into big pieces and serve with the dessert.

You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes