



# Affogato

By Miele

#### 20 minutes

Preparation time

# 1 hour, plus freezing time

Cooking time

6

Serves

#### **INGREDIENTS**

# Vanilla ice-cream

1 egg
2 egg yolks
110 g (½ cup) caster sugar
2 tsp vanilla bean paste or extract
300 ml cream
250 ml (1 cup) full-cream milk

#### To serve

6 expresso shots

### **METHOD**

#### Vanilla ice-cream

- 1. Combine the egg, egg yolks, sugar and vanilla in a bowl, mix well. Whisk in the cream and milk.
- 2. Place into an unperforated steam container, cover and place onto the steam oven. Steam at 80°C for 1 hour or until the mixture thickens.
- 3. Remove the custard from the steam oven, rest for 5 minutes and whisk until smooth. Refrigerate to cool.
- 4. Churn the mixture in an ice-cream machine according to its instructions. Alternatively freeze in a shallow container, stirring often to break up the crystals.

## To serve

1. Place one scoop of vanilla ice-cream into 6 individual glasses or bowls. Pour 1 shot of espresso over each ice cream scoop. Serve immediately.

# Hints and tips

 This recipe is perfect with your favourite coffee, made with a touch of a button, using the Miele coffee machine personalised program.