



# 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 espresso 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.