

CATALAN ICE-CREAM AFFOGATO

🕒 40 min 🍲 Medium



MATERIALS

Spoon
Aluminium foild
Bowl

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Milk
500 cl 

INSPIRATIONS



HOW TO MAKE !

STEP 01

The day before, place the milk, 45 g sugar, cinnamon and lemon peel in a saucepan and bring to a boil. Immediately remove from heat, cover and let steep for 15 minutes.

STEP 04

THE DAY BEFORE:
STEP 3

STEP 07

THE NEXT DAY: STEP
3

Serve with an Arpeggio Decaffeinato (40 ml). Place a scoop of ice cream into small cups or bowls. Pour the coffee over each and sprinkle with caramel

STEP 02

THE DAY BEFORE:
STEP 1

In a bowl, whisk the remaining sugar, egg yolk and corn starch. Strain the milk and pour into the egg mixture, whisking to mix well.

STEP 05

THE NEXT DAY: STEP 1

The next day, make the caramel shards by heating the sugar and glucose syrup with 20 ml of water until it produces a golden caramel.

STEP 03

THE DAY BEFORE:
STEP 2

Heat the preparation in a double boiler, whisking constantly, until the cream thickens and coats the back of a spoon.

STEP 06

THE NEXT DAY: STEP
2

Pour immediately onto a silicone baking mat and tip the mat in all directions to spread the caramel into a thin layer. Let the caramel cool, then break with a knife