

## AFFOGATO

🕒 20 min.

👤 Easy

### MATERIALS

Cappuccino Cup (170 ml / 6 Oz)

Ritual Water Glass (110 ml / 3.7 Oz)

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

500ml Litre Double Cream

500ml Litre Milk

70g Sugar

Vanilla Pods

Yolks

130g Sugar

### INSPIRATIONS



### LET'S MAKE IT!

- Bring the milk, cream, vanilla, sugar to the boil and pour over the combined sugar and egg yolks
- Return the mix back to the pan and cook on a medium heat to 82°C, stirring constantly, pass and chill over ice
- Serve a generous scoop of freshly churned ice cream with a shot of freshly brewed ristretto
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