



AFFOGATO

Chef@Market: Maggie Haren

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Coffee can be very versatile. You can make cakes, cookies and other desserts, marinate, rub grounds on your steak with other seasonings, and some people have even painted with it!

Here's a take on a decadent dessert called Affogato, an Italian word for "drowned. In this recipe we are drowning some vanilla ice cream and chocolate fudge in the hot and aromatic coffee we usually reserve for breakfast. **ETHNE COFFEE ROASTERS** has just what you need to make your own. Affogato is perfect after dinner. You get a cup of coffee and dessert!!

- 4 scoops vanilla ice cream (vegan is fine)
- 4 Tbsp Chocolate fudge sauce (vegan is fine)
- 4 shots espresso or strong coffee (Decaf is fine)
- Cinnamon (optional)
- Coco powder (optional)
- Vanilla cookies (optional)

- Assemble 4 glasses or jars
- Brew 1 cup of strong coffee
- Add 1 large scoop ice cream to the cups
- Pour 1 shot of coffee over the ice cream
- Top with 1 tablespoon of chocolate fudge
- Sprinkle with cinnamon and garnish with vanilla cookies
- Serve immediately.



Maggie's Notes:

- ***You can make frozen banana ice cream for this dessert.***
- ***Substitute melted Vegan Chocolate Bar for the fudge***
- ***Any flavor ice cream that appeals to you can be used. Best flavors are vanilla, almond, coffee, chocolate.***
- ***Top with whipped cream flavored with vanilla***
- ***Add a shot of Kahlua or Cognac!***
- ***Experiment with flavors you would enjoy! Try some crushed peppermint sticks for a topping!***