

Amaro Affogato

Gelato, espresso, and a generous pour of amaro — dessert and digestivo at once.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Small coupe	Built, no ice	Grated dark chocolate

INGREDIENTS

1 scoop Vanilla gelato

fior di latte works beautifully too

1½ oz Amaro del Capo

or Averna, Ramazzotti, or Fernet for the brave

1 shot Hot espresso

pulled fresh, poured immediately

pinch Grated dark chocolate

METHOD

1. Chill a small coupe or dessert glass, then add the scoop of gelato.
2. Pour the amaro over the gelato first so it pools at the base.
3. Pull the espresso and pour it over the top while it's still steaming.
4. Grate dark chocolate over the surface and serve with both a spoon and a straw.

BARTENDER'S TIP

Amaro first, espresso second. Reverse the order and the espresso melts the gelato into soup before the amaro ever reaches the bottom of the glass.

THE STORY

Affogato — literally "drowned" — is a fixture of Italian dessert menus, and adding a liqueur is the traditional home upgrade. In the Calabrian south the pour is usually Amaro del Capo; in Milan it's Ramazzotti or Fernet.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-affogato