HOT & BOLD

Cardamom Affogato

PREP	COOK	SERVES
5 min	5 min	4

Vegetarian

A scoop of vanilla ice cream drowned in hot espresso infused with cardamom, finished with crushed pistachios.

Ingredients

- 8 scoops of good vanilla ice cream
- 4 shots of hot espresso (about 30 ml each)
- 4 cardamom pods, lightly crushed
- 2 tbsp roughly chopped pistachios
- A pinch of ground cinnamon (optional)

Method

1. Put the crushed cardamom pods into the coffee grounds before brewing, or steep them in the hot espresso for 2 minutes and strain.
2. Place two scoops of ice cream in each of four small glasses or bowls.
3. Pour a shot of hot cardamom espresso over each portion at the table.
4. Sprinkle with pistachios and a little cinnamon, and serve straight away with a spoon.

Cook's tip

Serve in chilled glasses. The ice cream melts more slowly, and you have a few more seconds to enjoy it.