

# Caffè Affogato with Chocolate Sauce

## Caffè Affogato with Chocolate Sauce

At the restaurant, our **Caffè Affogato with Chocolate Sauce** was always a customer favorite—elegant, effortless, and ready in under five minutes. We served it tableside with a shot of hot espresso poured over creamy vanilla gelato, then finished with a warm drizzle of rich chocolate sauce. It was a \$9 dessert with a five-star feel, but the best part? You can make it at home for a fraction of the cost with just a few simple ingredients. Whether you're entertaining or just craving something sweet, this classic Italian treat is the easiest way to impress.

At the restaurant, we used a professional espresso machine to pull rich, velvety shots that added depth and warmth to each affogato. But you don't need a commercial setup to enjoy this at home—a stovetop moka pot, Nespresso, or even a strong brew from a French press will do the trick. What matters most is that your coffee is hot and bold, so it melts the gelato just enough to create that creamy, dreamy contrast. If you do happen to have an espresso machine at home, this is the perfect excuse to put it to good use.

## Things to know about this Caffè Affogato With Chocolate sauce

- **Only 3 main ingredients** – vanilla gelato, espresso, and chocolate sauce.

- **Comes together in under 5 minutes** – perfect for last-minute entertaining.
- **No special equipment needed** – use whatever coffee method you have at home.
- **Easy to customize** – swap in hazelnut gelato, add liqueur like amaretto or Kahlúa, or top with nuts or shaved chocolate.
- **Looks elegant, tastes luxurious** – but costs a fraction of what you'd pay in a restaurant.
- **Great for small dinner parties or date nights** – serve it in clear glasses for that wow factor.

## **You said: Caffè Affogato with Chocolate Sauce**

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#### **Ingredients (serves 2):**

- 2 scoops of good-quality vanilla gelato or ice cream
- 2 shots of freshly brewed hot espresso (or strong coffee)
- 2–3 tablespoons warm chocolate sauce (store-bought or homemade)
- Optional: chocolate shavings or chopped hazelnuts for garnish

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#### **Instructions:**

1. Scoop vanilla gelato into two chilled serving glasses.
2. Drizzle warm chocolate sauce over the gelato.

3. Pour 1 shot of hot espresso over each scoop right before serving.
  4. Top with chocolate shavings or chopped nuts if desired.
  5. Serve immediately with a spoon.
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#### **Optional Homemade Chocolate Sauce:**

- 1/4 cup heavy cream
  - 1/2 cup chopped dark chocolate
  - 1 tsp sugar (optional)
- Melt together over low heat, stirring until smooth.