



Affogato made with Butterfinger®

Beverage | Dessert | All year round

Yields: 4 Affogato Desserts in Martini Glasses

INGREDIENTS

- 2 cups Butterfinger® Pieces for base
- 1 cup Butterfinger® Pieces for garnish

For Affogato:

- 4 scoops vanilla ice cream
- 8 shots espresso coffee, hot and strongly flavored

For Topping:

- ½ cup caramel sauce, slightly warm

Method:

In a small pot slightly warm the caramel sauce and drizzle into the glasses in a decorative pattern. Next dip the rim of each glass first in caramel and then Butterfinger[®]. Fill the base of each Martini glass with Butterfinger[®] and place 1 large scoop of ice cream on top of the chopped Butterfinger[®]. Put glasses in freezer for 1 hour to harden. Make 8 very strong and very hot shots of Espresso coffee and set aside. To serve, set Affogato and a spoon in front of the guest tableside. Pour two shots of hot coffee over the ice cream in each glass, so that the ice cream melts and creates a sauce.
