

Affogato with Candied Sopressa

Keep afloat. Don't drown. That's what the name of this drink translates to. Though it would be a good way to go, melting into a strong shot of espresso, chewing on a few candied salame bits. Enjoyed as a dessert or afternoon pick-me-up, it is transcendental either way. Where's that ice cream scoop?

Ingredients

1½ ounces sweet sopressa, cut into 1/8-inch dice
1 tablespoon brown sugar
6 tablespoons ground espresso
6 ounces water
6 scoops vanilla gelato

special equipment

stovetop espresso maker

Directions

Put the salame and sugar in a medium nonstick skillet and set over medium-low heat. Stir and cook until the salame gets sticky and lightly browned and the sugar becomes syrupy, about 7 minutes.

Pour the water into the lower chamber of the espresso maker. Insert the funnel and fill it with the ground espresso (do not tamp). Tightly screw the upper part of the pot to the base. Place over a small burner (flame shouldn't come up the sides) and bring to a boil. Once you hear a gurgling sound and the top pot is full of espresso, it's done.

Add a scoop of gelato to each mug and pour a shot of espresso over top (1 ounce). Sprinkle with some candied salame.

total time: 10 minutes

active prep: 10 minutes

serves: 6

difficulty: *easy*