

MAY 2011

starters

WHERE GREAT TASTE BEGINS

coffee that's fresh to each bite
Gelato—so good
A Hostess for the night
Any flavor, any time

THE BA
ARSENAL

The Adult Sundae

We like an over-the-top finish as much as anyone, but on most nights our dessert prep goes like this: Pour a shot of espresso over vanilla gelato. Two ingredients. Three steps. **The classic affogato**—Italian for “drowned”—delivers effortless complexity: You get the hot mixing with the cold, the bitter with the sweet. And it’s forgiving. Don’t have an espresso maker? Any super-strong coffee will do, even decaf. No gelato? Ben & Jerry’s works. If you feel compelled to dress it up, the *affogato* will oblige. Try chocolate or dulce de leche ice cream; sprinkle chopped hazelnuts, cocoa powder, crumbled cookies, or demerara sugar on top. You can do pretty much anything you want. What you won’t have to do is overthink dessert.

—SCOTT DESIMON

The key to stove-top espresso. Italian style?
Turn the page.

