



Affogato al Limoncello

Affogato al Limoncello con Gelato al Limone

Source: The Gilded Table – July Edition

Prep Time: 5 minutes | **Serves:** 4

Recipe Description

A midsummer sigh in dessert form—lemon gelato or sorbet softened by a pour of chilled limoncello or espresso. This affogato is a sunlit toast to simplicity: cool, bright, and impossibly elegant. Best served with golden spoons, flickering candles, and the hush of waves just out of view.

Ingredients

- 1 pint lemon gelato or lemon sorbet
- 1/2 cup chilled limoncello OR freshly brewed espresso
- Lemon zest curls or candied peel, for garnish (optional)
- Fresh mint leaves, for garnish (optional)

Instructions

1. Scoop gelato or sorbet into small dessert glasses or espresso cups.
2. Just before serving, pour 1–2 tablespoons of chilled limoncello or warm espresso over each scoop.
3. Garnish with lemon zest curls or mint leaves if desired.
4. Serve immediately with small spoons.

Notes

- For a non-alcoholic version, substitute chilled lemon soda or a splash of sparkling lemonade.
- Raspberry or vanilla gelato also make fun variations.
- Chill serving cups for extra flair.



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen