

Guinness Affogato with Cheese Pairings

Prep: 10 min. | Cook: 5 min. | Total: 15 min. | Serves 2

A rich, boozy take on a root beer float



Ingredients:

For the Cocktail:

- 6 scoops Ice cream
- 2 oz. Hot espresso
- 9 oz. Guinness stout
- Chocolate syrup to garnish

Pair With:

- Vermont Creamery Bijou, 4 oz.
- Murray's Irish Cheddar
- Arethusa Farm & Dairy Arethusa Blue

Directions:

For the Cocktail:

1. Place a scoop of ice cream in the bottom of two pint or Collins glasses.
2. Pour a bit of the Guinness over top each, following with another scoop of ice cream.
3. Repeat this alternating pattern using all six scoops.
4. Pour the hot espresso over each and top with a drizzle of the chocolate syrup.

How to Cut and Serve:

1. Serve the Bijou whole.
2. Slice the Irish Cheddar into square or rectangular blocks.
3. Crumble the Arethusa Blue.