Sweet Ginger Tea Affogato

From the teas.co.uk wiki

An affogato is usually espresso poured over ice cream, but warm ginger milk does the job beautifully and is far gentler of an evening. The heat melts the edges of the ice cream into a loose ginger sauce while the middle stays firm and cold.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Sweet Ginger Tea Affogato recipe. Canonical: https://teas.co.uk/recipes/ginger-tea/sweet-ginger-tea-affogato/*

Ginger and vanilla are made for each other, so reach for a good vanilla ice cream and do not rush it; eat it as it collapses. Steeping the bag in just a splash of milk keeps the ginger strong enough to stand up to the cream.

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