

SUMMER EPICURE

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ICE-CREAM

COLD COMFORT



Justine Costigan

EATING ice-cream is a lovely thing to do all year round, but when the temperature reaches 25 degrees or beyond, it becomes that much harder to walk past a gelateria or ice-creamery without succumbing. Now that it's prime ice-cream time, *Epicure* has road-tested some of Melbourne's best to help you find that perfect flavour combination.

FRITZ GELATO

ALTHOUGH Fritz Gelato uses organic sugar, fresh milk and cream from Gippsland, and local fruits from the markets in its gelato, and its sorbets are vegan, eating a Fritz product still feels like a decadent indulgence. With 40 to 50 flavours on the go at any one time, there's a flavour to suit everyone, from refreshing watermelon, to white chocolate wasabi and traditional plum pudding.

Best flavour Many ice-cream producers attempt pistachio ice-cream, but few succeed. Fritz Gelato's pistachio is made with all-natural ingredients, so its colour has only the faintest hint of green. Combining both a smooth and creamy pistachio ice-cream with a generous portion of freshly chopped pistachio nuts, you get both the pure essence of flavour with the crunch and texture of pistachio. Superb.

Don't miss Great on its own, the subtle but surprising flavour combination of cinnamon and ginger in this ice-cream is also the perfect accompaniment to desserts. Buy it in a take-home tub to try with a rhubarb and apple crumble, chocolate pudding or warm pear tart. **Fritz Gelato is at St Kilda, Richmond, South Melbourne Market, Prahran Market and Lorne. See www.fritzgelato.com.au for address details. Opening hours vary. Cones and cups \$4.50-\$7.50.**

Ammar sizes up some options at Balhas Pastry. PICTURE: EDDIE JIM