

# Stonnington Leader

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## In the market for gelato gold

SPOIL yourself with an award-winning, organic gelato from Prahran Market. Fritz Gelato, owned by husband-and-wife team Andrew and Ali Johnston, offers Italian-style ice-cream based on traditional recipes, but with modern influences.

"We pride ourselves on using the best fresh quality ingredients, eliminating the need for artificial flavours and colours," Andrew Johnston said. Ali Johnston said their products were a healthy alternative.

"But what really sets us apart from the rest is our products are organic and taste incredible," she said.

"Fritz Gelato has organic products that are suitable for vegans, coeliacs and diabetics and specialises in ice-cream, dairy-free sorbets and frozen yoghurts, partnered with coffee and fresh hot doughnuts."

The award-winning ice-creams include flavours such as chocolate indulgence, caramelised fig and roasted almond, very vanilla, pannacotta and raspberry, cinnamon doughnut and pistachio heaven.

Recently, its chocolate indulgence won the 2008 Dairy Industry Association of Australia gold medal.

Mr Johnston said the most popular

dairy-free sorbets were zesty lemon, blood orange and strawberry bliss. Fritz Gelato also offers specials, among which are an organic doughnut and coffee (\$3.50 with cinnamon doughnut, \$4 with hot jam doughnut). Prices range from 80c for a doughnut to \$25.90 for a dinner party tin of gelato.

"We make and cook the doughnuts fresh each day at the market. Our gelato is all made at Fritz Gelato in Richmond," he said. Fritz Gelato, Shop 120 Prahran Market, Elizabeth St, South Yarra. Inquiries: 0414 682 661 or [www.fritzgelato.com](http://www.fritzgelato.com).



Andrew and Ali Johnston sample their wares.

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