

## Couture Ice Cream

When restaurant chefs dream of ice cream, they imagine some pretty wild flavors (two scoops of Blackberry Cabernet, please)—and only a handful of companies can make the concoctions a reality. Lucky for mere mortals, these manufacturers also sell their exotic creations to the public.



JON SNYDER AT  
IL LABORATORIO  
DEL GELATO IN  
MANHATTAN

### CIAO BELLA

With innovative flavors like Rhubarb Crème Fraîche and Watermelon, this company is a prime source for chefs nationwide. Special restaurant orders for gelato and sorbet (Sweet Roasted Corn and Moroccan Spice) often find their way to stores (locations across the country; 800-435-2863; [ciaobellagelato.com](http://ciaobellagelato.com)).

### IL LABORATORIO DEL GELATO

In a tiny storefront factory on the Lower East Side of Manhattan, former Ciao Bella owner Jon Snyder customizes gelato for New York's hottest restaurants. He invented Walnut Nocello (walnut liqueur) for Ápizz and Toasted Sesame for Jefferson. A rotating variety of flavors is available at the shop, but Snyder will overnight his top ten anywhere (95 Orchard Street, New York; 212-343-9922; [laboratoriodelgelato.com](http://laboratoriodelgelato.com)).

### CRÈME CRÉMAILLÈRE

The company's flavors (Crème Brûlée, Fraises des Bois, and Chocolat Suzette) are so French, it's hard to believe the husband-and-wife team of Robert and Bobbie Mayzen is based in a New York farmhouse. Custom restaurant flavors include Molasses and Basil, and for a wedding, the duo paired Rose Petal ice cream with Mint sorbet (914-234-2736; [frenchicecream.com](http://frenchicecream.com)).

### OUT OF A FLOWER

This Texas-based shop popular with West Coast chefs fashions its ice creams from fresh flowers, herbs, and teas. Standout flavors include Orchid Vanilla and Rose Geranium Blossom (214-630-3136; [outofaflower.com](http://outofaflower.com)).

### MASHTI MALONE

When two Iranian brothers bought an ice cream parlor called Mugsy Malone's some 20 years ago, they couldn't afford to replace the entire sign; thus was born this only-in-America shop that has since become a source for area restaurants. Fans love the Middle Eastern accents in Orange Blossom ice cream and Rosemary sorbet (1525 North La Brea Avenue, Los Angeles; 866-767-3423; [mashtimalone.com](http://mashtimalone.com)).

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