

SANTE



Gelateria Naia Gianduia / Hercules, California A deep chocolate with a chewy consistency and a finish of toasted hazelnuts. *Gelateria Naia, 510-724-2479, \$32/5L*

Gelateria Naia Pistachio / Hercules, California Light mustard yellow in color; full, buttery flavors of toasted pistachios bring out the natural sweetness of the nuts and creaminess of the base. *Gelateria Naia, 510-724-2479, \$32/5L*

Gelateria Naia Scharffen Berger 41% / Hercules, California Light, creamy milk chocolate flavor with nice floral notes and a delicate texture. A delicious, grown-up Fudgesicle. *Gelateria Naia, 510-724-2479, \$32/5L*

il laboratorio del gelato Coffee / New York City Flecked with ground coffee, creamy and bitter; an intense, frozen-latte-like confection. *il laboratorio del gelato, 212-343-9922, call for pricing*

il laboratorio del gelato Dark Chocolate / New York City A full spectrum of lively chocolate flavors; smooth and creamy, like eating a bowl of brownie batter. *il laboratorio del gelato, 212-343-9922, call for pricing*

il laboratorio del gelato Hazelnut / New York City Ivory-peach in color with pure roasted-hazelnut flavor that fills the mouth. Sweet and toasty, with a delicate, ephemeral finish. ★ *il laboratorio del gelato, 212-343-9922, call for pricing*

il laboratorio del gelato Mint Chip / New York City Pleasant, clean mint flavor with small, dark chocolate chunks. A refreshing summer-day dessert. *il laboratorio del gelato, 212-343-9922, call for pricing*

il laboratorio del gelato Pistachio / New York City A rich ivory color with a delicate, floral nuttiness and a hint of vanilla. Silky texture with small flecks of unsalted pistachios. *il laboratorio del gelato, 212-343-9922, call for pricing*



Paciugo Amarena Black Cherry Swirl / Dallas, Texas Pearl pink in color with intense flavors of fresh Bing cherries; tangy and refreshing. Topped with Amarena cherries, imported from Italy, which add a soft, delicious surprise. *Paciugo, 214-654-9501, paciugo.com*

A New American C

Although *gelato* translates simply as "ice cream," it's a quintessential Italian street food, popular in quaint Italian streets and outdoor cafes. The gelato is intensely flavored with natural ingredients and contains less butterfat than ice cream. Since gelato has less air, it's denser in consistency and therefore can be more satisfying than ice cream. Flavors range from the traditional, such as chocolate and nuts to more innovative combinations. While standard flavors, many gelato companies also offer custom-blended flavors. While Americans may not be familiar with gelato, it's becoming a hot item on dessert lists nationwide.

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