



That's a
fancy scoop



CHILL FACTOR

WANT THE INSIDE SCOOP ON THIS SEASON'S COOLEST GELATO TRENDS?

FROM AUTHENTIC ITALIAN OFFERINGS TO ULTRA-LUXE CONES AND

CUTE JAPANESE CREATIONS, WE'VE GOT SUMMER LICKED

WORDS SARAH GAMBONI



Natural beauties

At Pidapipó in Melbourne, Lisa Valmorbida has been working on a new gelato range for summer. Dubbed Pollination, the three flavours are a collaboration with urban beekeepers Honey Finger. “It celebrates the connection between the flowers and the bees, using fresh honeycomb and honey from the hives above our Carlton store, plus edible flowers,” she says. Lisa, who learnt her craft in Italy, believes the essence of authentic gelato is using natural, seasonal ingredients, with no colourings or stabilisers. “We source local ingredients and make everything fresh throughout the day.”

Dairy-free delights

Looking for a dairy-free, vegan alternative? CocoWhip has things covered with its virtuous coconut-based soft serve. You’ll find CocoWhip sold in stores and cafés around Australia, but for the full feel-good experience, head to the Gold Coast home of CocoWhip, BSKT Café, where the smooth coconut dessert is served topped with superfoods such as goji berries and chia seeds. At Gelato Messina in Sydney, Melbourne and the Gold Coast, there’s a tempting range of dairy-free sorbets, such as salted coconut and mango, or coconut and roast almond sorbet with choc-coated almonds.



Dairy-free goodness from BSKT on the Gold Coast. LEFT: Pidapipó gelato. BELOW: Gelatissimo’s Brookie.



Your “gelato concierge” will help you design a jaw-dropping creation

Build ‘em up, buttercup

Bigger is better at Giapo, Auckland’s home of haute ice cream. Your “gelato concierge” will help you design a jaw-dropping creation, with fancy-pants garnishes such as gold-brushed hazelnuts or shaved truffle (for a \$65 premium). At Good Times Artisan Ice Cream in Sydney’s Potts Point, pimped-up waffle cones are filled with soft serve, a doughnut, more soft serve and a squiggle of topping.

Creative cones

Gone are the simple days of cone or cup. In Perth, Whisk Creamery offers a dizzying array of vessels for your scoop, including waffles and choux puffs, but our favourite is the Japanese-style taiyaki,

a spongy, fish-shaped cone filled with soft serve. Following in the wake of its popular gelato doughnut, Gelatissimo has launched the Brookie, sandwiching a scoop of gelato between brownie-cookie hybrids. “This is dessert re-imagined,” says Gelatissimo’s Filipe Barbosa. “Our Brookies contain real chunks of couverture chocolate and are gorgeously rich, chewy and irresistible.”

Indulgence on tap

We love the magic that occurs when warm choc-hazelnut sauce meets cool ice cream. At Sydney’s RivaReno Gelato, order the Alice mascarpone and Marsala gelato with a drizzle of melted *gianduia* (choc hazelnut spread) or hit up the Windsor Pidapipó in Melbourne, where a Nutella tap promises an endless stream of indulgence.

Sweet meets savoury

Not a sweet tooth? Never fear. Some of this season’s hottest flavours walk a line between sweet and

Summer’s hottest scoops

MELBOURNE

Lavender and honey gelato at Pidapipó, Carlton and Windsor.

pidapipo.com.au

AUCKLAND, NZ

The Giapo Buono, caramel ice cream, torched Italian meringue and gold-dusted hazelnuts at Giapo.

giapo.com

PERTH

Matcha and black sesame taiyaki at Whisk Creamery, Northbridge.

whiskcreamery.com.au

GOLD COAST

Superberry CocoWhip with goji berries and coconut chips at BSKT.

bskt.com.au

SYDNEY

Alice gelato with a gianduia drizzle at RivaReno, Darlinghurst.

rivareno.com.au

savoury. At Sydney’s Ciccone & Sons, try the strawberry and pink peppercorn pokes, or salted cashew gelato. At Melbourne gelateria Joylati, try butternut pumpkin gelato, or the cleansing carrot, lemon and orange sorbet. ✈

