

GRUB STREET

11 Great New Places to Get Ice Cream During the August Heat

8/4/13 at 7:45 PM by Robin Raisfeld



Top scoop, from left: Peach-Yogurt (Fresco Gelateria); Blueberry-Mojito Sorbet (Itizy); Celery Sorbet (OddFellows); Melon Sorbetto (L'Albero dei Gelati). Bottom scoop, from left: Fragola (Vivoli il Gelato); Banana Whama (The Evergreen Ice Cream Co.); Chocolate Sorbet (A.B. Biagi); Almond Bliss (Dolce "Sweetness in Life" Gelateria).

L'Albero dei Gelati 341 Fifth Ave., nr. 4th St., Park Slope; 718-788-2288 **The scene:** A double storefront encompasses a takeout gelato counter on one side and a panini-and-pastries café with a garden on the other. **Pedigree:** The first American outpost of a Lombardy-based brand communicates in Slow Food-speak ("As good as nature," reads the awning), gives away seed packets, and sources its dairy and most everything else locally. (Italians can be a bit chauvinistic about their hazelnuts, almonds, and pistachios.) **Don't miss:** Pistachio, vanilla, mint-stracciatella, melon sorbetto, and a fantastic licorice flavor that even licorice-haters will like. **Price:** \$5.16 for a small. **Verdict:** This is classic, first-rate Italian gelato, textbook-dense and creamy with a clean aftertaste.

Flavor of the Month: Blue Cheese

It isn't easy to shock the general ice-cream-eating public these days. We've pretty much seen it all: Bacon is the new chocolate chip. Toast isn't just for breakfast anymore. And beet sorbet might be more common at certain forward-thinking restaurants than raspberry or lemon. If there's one flavor still capable of raising eyebrows and frightening small children, though, it would be blue cheese — which, as it turns out, is having a bit of a moment. **At L'Albero dei Gelati in Park Slope, organic Pennsylvania blue establishes the Italian newcomer as a cutting-edge player on the New York scene.** And although Antonio Biagi, of A.B. Biagi in Nolita, admits that unlike his goat-cheese-orange-and-anise, his Gorgonzola has been met with decidedly mixed reviews, he plans on bringing it back soon. Even homegrown ice-cream innovator Jon Snyder, who's made a career of accommodating local chefs' oddball requests first at [Ciao Bella](#) and then at the envelope-pushing [Il Laboratorio del Gelato](#), has had blue-cheese gelato on the brain. It's a rare omission for a man who has dabbled successfully in mascarpone, Philadelphia cream cheese, and even Cheddar. "I'll get to it when a restaurant asks for it," he says. "It's all about the right proportion of cheese to sugar." Taste, smell, and gut instinct to the contrary, it's still dessert, after all.

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