

Gelato's the

way to do it

It is hard to find a beautiful ice cream; even in Italy,' says Jacob Kenedy sat in Gelupo, his gelateria in the red light district of London's Soho. 'Do you like coffee?' He disappears behind the sparkling steel tubs and duck egg tiled counter, with the hidden sorbets and granitas, and produces a creamy, cool glass of caffè alla nocciola. 'It's hazelnut, sugar, egg yolk and espresso,' says Kenedy (pictured right). 'That's the secret to our espresso gelato. It's not conventional but hasn't it got an extraordinary taste and texture?'

We're tucked away on a seasidey-bench at the back of the room making the operation a little covert and I admit the caffeinated pudding-cum-drink wakens even the sleepest of palates (mine is mildly hungover). Indeed, Kenedy's mother, an artist who lived in Rome in the 1960s, makes it as a restorative.

Although Kenedy has cheffed at the Moorish-inspired Moro and Boulevard in San Francisco, it's his mother's Italian influences that stirred this household name among foodies to open the trattoria, Bocca di Lupo, opposite Gelupo. 'Also, I travelled with my partner [Bocca's manager, Victor Hugo] around Italy six years ago and trained at Il Gelatauro in Bologna,' he says.

But why do ice cream? 'Bocca makes people happy and we have to

What a scoop: New York has had an ice cream revolution but we're way behind. Thankfully, two cool kings are spreading their low-fat gelati far and wide this summer

BY CHLOE SCOTT



sweat blood and tears to do that,' says Kenedy. 'One rude waiter and all your expectations are ruined. Ice cream just makes people happy.'

This week, Kenedy has taken a brave step to spread the love – can frozen comestibles really travel from London to Edinburgh successfully? – he's made Gelupo's delectations available nationally. It's a first here. Across the pond, Manhattanites became more discerning five years ago.

'The US became very experimental with things like curry ice cream,' says Kenedy. Has he sampled the headline-screaming breast milk flavour? 'I wanted to test my own reactions and perceptions,' he says. 'You say 'why not' but why – unless you are a baby?' But no.

In contrast, Kenedy is quietly making poetry. The bergamot sorbet's zingy citrus cuddles the senses. Ditto the fragola grapes and strawberry grapes sorbet.

There's ricotta, coffee and honey inspired by his Bologna mentor and Bonet from a Piedmont dish, is well, the full monty. 'It has everything – chocolate, eggs, caramel, rum, amaretti, lemon zest,' says Kenedy.

But he's not the only one upping standards. Parma-born Adriano di Petrillo is on an unstoppable march with Dri Dri. He started Dri Dri in David Cameron's hood, Notting Hill; now, there is the Chelsea addition. Does the ex-New York businessman plan to go nationwide? 'Not just Britain, the world,' says di Petrillo. 'Dri Dri is a brand but it is quality.'

Like Kenedy, he aims to pioneer and introduce purer flavours – as Kenedy says of recognising good ice: 'A pistachio gelati should make a pistachio taste disappointing afterwards; good gelati accentuates the ingredient's flavour.'

Di Petrillo's secret weapons are his slow-churning machines from the 1960s and 1970s. 'With mainstream ice cream, the freezing process is very fast as the

machine beats air in quickly,' he says. 'Sometimes, one litre of ingredients can make a two-litre product. That's why they keep fat content high – to retain structure. In Italy, the churner is very slow.'

Di Petrillo is a sugar zealot too – white cane sugar and grape sugar are musts. A Harold McGee science moment ensues when Kenedy eulogises about his sugar combos (he has five different types). 'You need a blend of sugars to spread the freezing point,' he says, which creates the perfect texture. 'There is no difference linguistically between gelato and ice cream but the method is different.'

'Gelato is very low fat whereas ice cream normally contains eggs and cream. It leaves a coat on your mouth; this doesn't, it is lighter.' He adds: 'There's a place for ice cream. But it's s***ty people elsewhere can't get good gelato.' Until now, that is.

www.gelupogelateria.com
www.dridrigelato.com

The vital facts for ice cream anoraks

Dri Dri

The pièce de résistance: The pozzetti counter; there are no additives, so the gelati needs to stay extremely cold or it will lose structure. Oh, and the lemons are from Sorrento and liquorice is from Calabria.

The tools: A Carpigliani Sed 20 on display.

The pistachio: Sicilian, of course.



Gelupo

The pièce de résistance: Ice cream gremlins downstairs in the basement making it slowly and with love will be sending it out nationwide. Plus, there are beguiling options such as blood orange and the ethereal chocolate Bonet.

The tools: A Cattabriga F series from Bologna.

The pistachio: 'We use the Bronte pistachio, a dark roast,' says Kenedy.

