



The best ice-cream shops in Friuli Venezia Giulia: the addresses to experience



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GREAT RAW MATERIALS, RIGOR AND CREATIVITY: DISCOVERING THE BEST ICE CREAM SHOPS IN FRIULI VENEZIA GIULIA.

From cream, to milk, to saffron, from berries to local herbs as well as apples: in Friuli Venezia Giulia, the art of the best ice-cream masters meets great raw materials. The result is ice cream of great enjoyment, for taste, balance and creativity. We have tasted, evaluated, and described all of the best brands in Italy in *Gelaterie d'Italia*, Gambero Rosso guide 2021. And today we tell you about the best of Friuli Venezia Giulia.

Scian L'Insolito Gelato (The Unusual Ice Cream)

Artisanal and genuine ice-cream, light and creamy, made exclusively with selected ingredients of the highest quality, from Valrhona's 70% Guanaja chocolate to Sorrento walnuts and saffron from Friuli (the one from San Quirino). Controlled raw materials coming only from trusted producers. Ice cream that does not contain gluten, whereas for those intolerant to milk there are fruit flavors, always in season, or dark chocolate. In the Cioccolacqua flavor, one of the world's finest dark chocolate marries the purity of Dolomia water; in Blancor, the pure flavor of real Friulian milk becomes the very essence of taste. Then, again, Quint'Essentia with Amaro Nonino, Borgoluce buffalo ricotta ice cream with aniseed figs or caramel ice cream with toasted peanuts and "gianduia" cream. And the classics, such as tiramisu or zabaglione. All flavors are distinguished by their lightness, given by the exact balance of ingredients and tastes.

Perfect to be tasted in all seasons, maybe choosing pumpkin with macaroons and chocolate drops, or strudel. There are also milkshakes, brioche and sandwiches stuffed with ice cream.

Rating: Three Cones.

The ice cream maker

A great creative Alessandro Scian, who was not born as an ice cream maker, but comes from the Italian and European haute cuisine. From his work, thanks to his talent and unusual combinations, unique wonders originate.

Cordenons (PN) – via Sclavons, 75 – 0434580103 – www.scian.it

Timballo

Renewed in the environment and in the sign, on the edge of sustainability (with the use of fully compostable materials, from spoons to take-away containers), the shop continues to consistently offer real specialties in a wide variety of tastes. The choice ranges from classics, such as 'fiordilatte' (which has given its name to the place for 35 years), 'stracciatella' or strawberry, to new proposals: Scricchio (almonds, hazelnuts and biscuit), Aranciotto (chocolate with liqueur and orange candied fruit), cooked apple and cinnamon and many others, all to be experienced. Milk from Italian red cows is used in the processing and the resulting creaminess is truly exceptional. The selected raw materials are of the highest quality, paying homage to the territory: from Friulian berries and herbs to grappa, used, for example, in the walnuts, honey and Grappa Riserva Nonino taste, low in alcohol and a harmonious combination. Do not miss the Estasi (almond gianduia and meringues) and pumpkin and macaroons, with a pleasant crunchiness. The assortment also includes ice cream cakes and semifreddi (ice-cream cakes), such as the latest creation with pistachio, tangerine gelée, dark chocolate ganache, crispy biscuit with almond flour and walnuts. Very functional website.

Rating: Three Cones.

The ice cream maker

Master Giancarlo Timballo, who presides the Organizing Committee of the Gelato World Cup, has always been loved for his great creativity. Since 1985, the laboratory in Via Cividale has been the best ice cream shop in the city and not only, since it has set the standard well beyond regional borders.

Udine – via Cividale, 53 – 0432502072 – www.gelateriatimballo.it