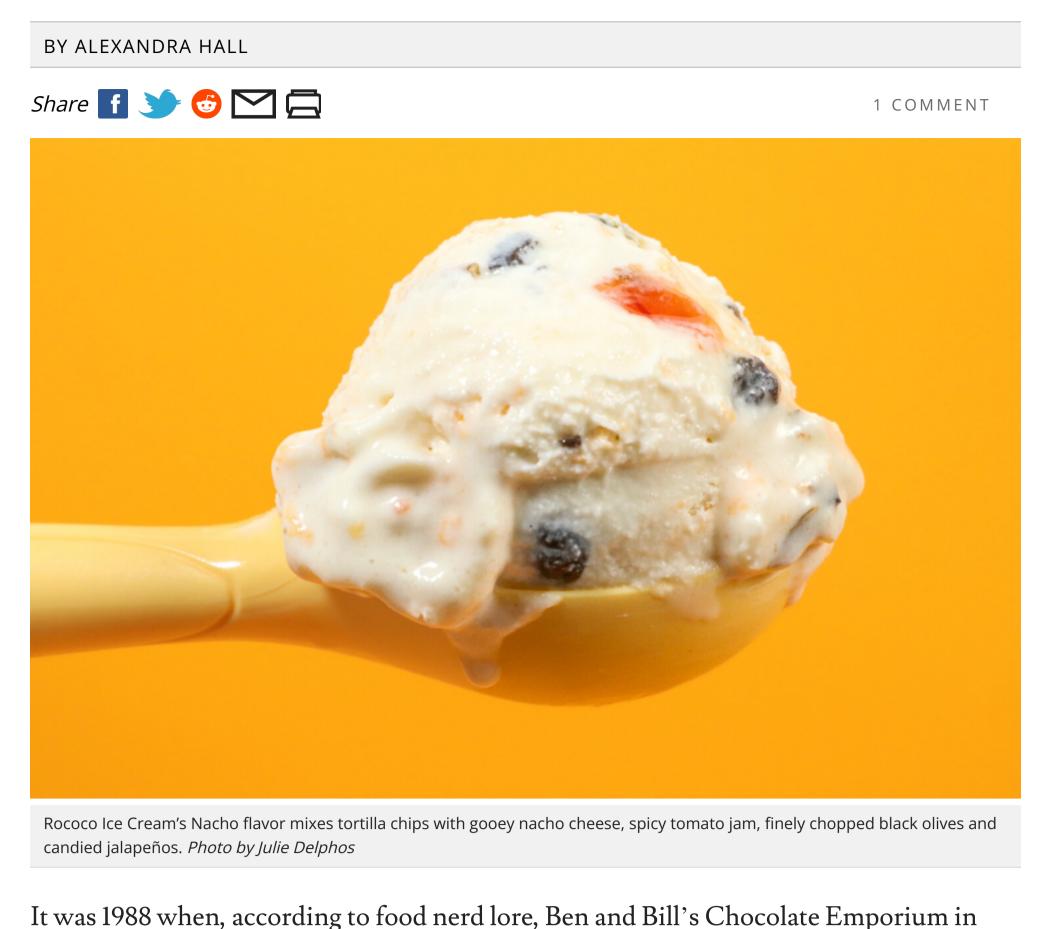
Posted June 17 Updated June 17

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Funky flavors: Where to find the region's most unusual ice cream



Bar Harbor pioneered lobster ice cream. That flavor itself may not have exactly swept the

globe, but it helped awaken the public's appetite for unusual – and unusually imaginative

- ice cream flavors. These days, incarnations once considered adventurous (think goat

cheese-raspberry and cookie dough) barely even register as semi-daring. Which means as our collective palates continue to get pushed, we look to Maine's ice cream visionaries to keep reinventing the cold stuff with bold new flavors. Here's a handful to scoop up this summer. ARTICHOKE, Bresca & The Honey Bee "It actually dates back to the 1700s," says owner and flavor wizard Krista Kern Desjarlais. "And

106 Outlet Road, New Gloucester, 207-926-3388, 9 a.m. to 5 p.m. daily. brescaandthehoneybee.com

I've updated it to include candied citrus and

toasted Sicilian pistachios, so it doesn't taste too

vegetable-y." Also credit the sweet aromatics she

citrus rinds. The result? "A nice, subtle flavor –

poaches the artichoke hearts in - vanilla beans and

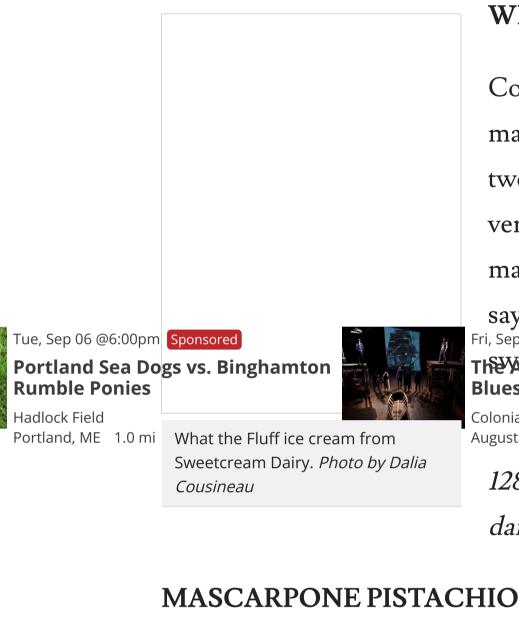
Honeybee

Artichoke ice cream from Bresca and the

Honeybee. *Photo courtesy of Bresca and the*

Gelato Fiasco's Mascarpone Pistachio Caramel ice

cream is meant to mimic a cannoli. *Photo by Zach*



that sells like crazy."

Co-owner Jonathan Denton's mom used to pack him marshmallow Fluff and peanut butter sandwiched between

WHAT THE FLUFF, Sweetcream Dairy

two Ritz crackers for lunch. "The ice cream is an extra salty version of our sweet cream base, with ribbons of marshmallow, peanut butter and a Ritz cracker crumble," says his wife and co-owner Jacqui DeFranca. "It's creamy, THE WHAT MANDE AND DASTIBLESE A'S **Motorcycle Meet at Owls Head Blues Opera Transportation Museum** Colonial Theater Wils Head Transportation Museum Augusta, ME 51.5 mi Owls Head, ME 64.1 mi

Boyce

128 Main St., Biddeford, 207-520-2386, noon to 9 p.m.

These three flavors may not be unusual on their own, but together, they're rendered a bold triple

CARAMEL, Gelato Fiasco

threat. "It's inspired by the filling for a Sicilian cannoli," says marketing manager Bobby Guerette. "It has just the right amount of pistachio and globs of salted caramel sauce on a mascarpone cheese base." It was first suggested by a customer in the Brunswick shop and has since earned a cult following. 74 Maine St., Brunswick, 207-607-4262, 11 a.m. to 11 p.m daily. 425 Fore St., Portland, 207-699-4314, noon to 11 p.m. daily. gelatofiasco.com

As a flavor, licorice could euphemistically be called

BLACK LICORICE, Toots

daily. sweetcreamdairy.com

Photo courtesy of Toots

NACHO, Rococo Ice Cream

9 p.m. Friday and Saturday. rococoicecream.com

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Black Licorice ice cream from Toots.

founder Sandra Grover. (Grover started Toots with her daughter Martha Grover-Lambert, and these days Marzilli is behind the counter). She adds, "Its light licorice-coffee base and white chocolate chips balance out any bitterness from the licorice chips." Advertisement 12 Memorial Highway, North Yarmouth, 207-489-9344, noon to 8 p.m. Tuesday through Sunday; 137 Walnut Hill Road, North Yarmouth, noon to 8 p.m. daily. tootsicecream.com

grandmother is obsessed," Olivia Marzilli says of Toots co-

polarizing. And those who love it, really love it. "My

and ice cream maker Lauren Guptill. "It messes with your mind." And arguably your taste buds, too. To create this work of mad science, Guptill mixes tortilla chips with gooey nacho cheese, spicy tomato jam, finely chopped black olives and candied jalapeños. Adds Guptill, "It's likely the world's first and only nacho ice cream." 6 Spring St., Kennebunkport, 207-835-1049, 1-6 p.m. Sunday through Thursday; noon to

"When you taste it, you really don't want to believe it's as good as it is," chuckles owner

HONORABLE MENTION: Biddeford-based Parlor Ice Cream doesn't have a storefront, but its Sweet Corn and Blueberry flavor is inarguably the very essence of

summer in Maine. Find it at retailers like Rosemont Markets and online at

parloricecreamco.com. Alexandra Hall is a longtime New England lifestyle writer who lives in Maine. Hi, to comment on stories you must create a commenting profile. This profile is in addition to

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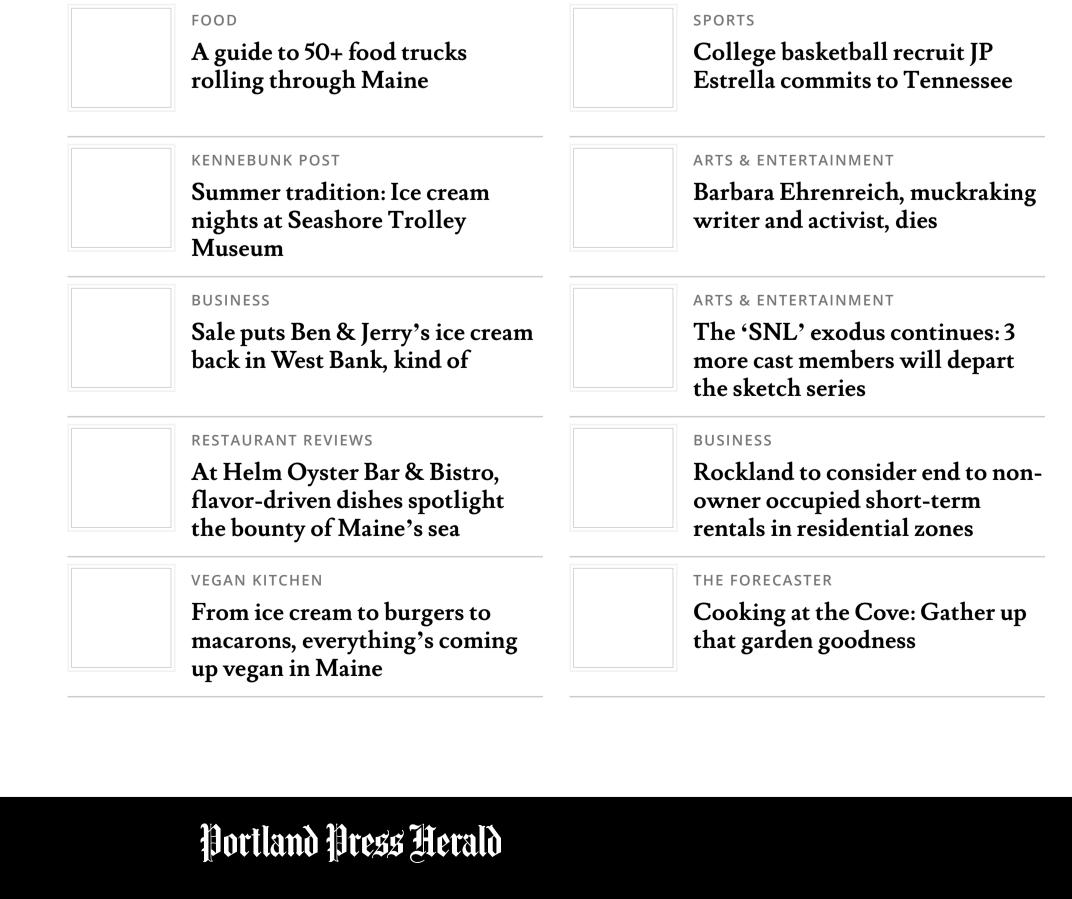
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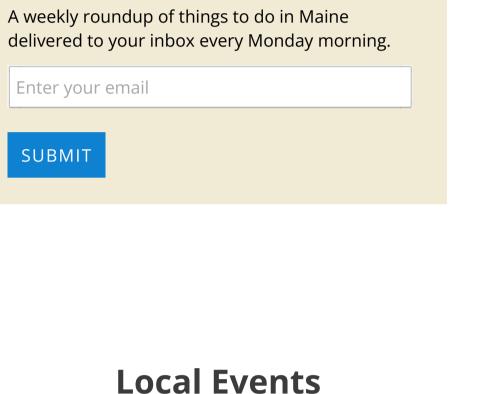
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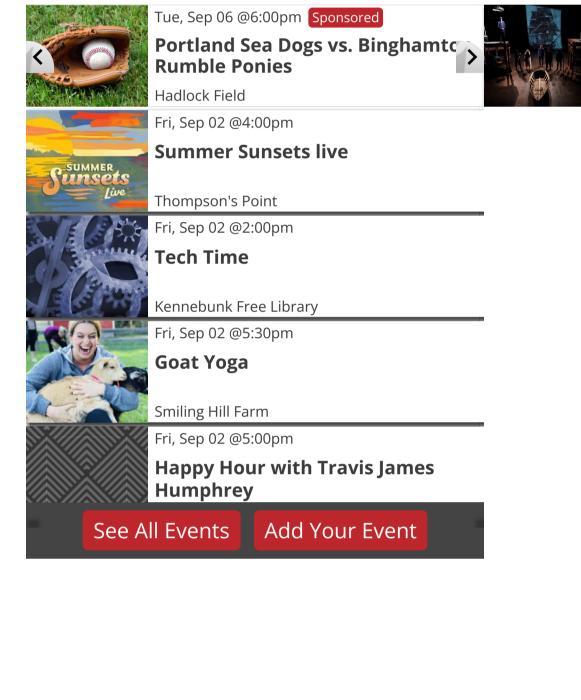
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THAT.)



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