



Roasted Walnut and Honey flavoured gelato earned the 48 Flavours team second place.

## SA gelato in world title

An Adelaide gelato maker is in the running for The Gelato World Tour title in 2017, writes one of the competition's judges, Phoebe Tilelli.

**ADELAIDE GELATO MAKER**, 48 Flavours, has placed second in the Asia Pacific round of The Gelato World Tour, an exhibition of the crème de la crème of gelato from around the world.

48 Flavours, operated by father and son duo Brian and Michael O'Donnell and their business partner David Lamprell, was one of three teams representing Australia. A Roasted Walnut and Honey flavour earned the Adelaide team second place.

Brian O'Donnell explained how he chose this flavour: "I started playing with crunches in the gelato. To me personally it is important to not only have a great flavour but also a great texture. In this case I wanted something that represented Australia."

"We used 100 per cent Australian product including the beautiful walnuts and honey. We didn't want it to be too sweet because with our Adelaide store being in the Chinatown area we've seen that the Asian palette is very sensitive to sweetness. I think the better the quality of the honey, the less sweet it is," he says.


Mixed with fresh milk, fresh cream, sugar and pralines, the gelato had the people of Singapore lining up for more. This was important as public votes accounted for a large percentage of the final scores.

This may explain why a Singapore local came in first with her Coconut and Palm Sugar flavour, while third place was awarded to a Malaysian competitor who used Vanilla Bean, Basil Seeds and Pandan. These top three from the Singapore leg of the competition will proceed to the finals in Rimini, Italy on September 2017.

Yamba Icecreamery's Robbie Hill and Italian native Antonino Lo Iacono from Gelatony in Summer Hill, Sydney also competed. Lo Iacono was awarded a Special Mention from the technical jury who played a part in judging each flavour. Well-regarded chefs applauded his balanced flavour of Fig Marmalade, Lemon Zest and Dark Chocolate. Hill, who has been in the gelato making business for just 18 months, presented his Burnt Butter and Toffee Almond Brittle flavour.

The Gelato World Tour is organised by Carpigiani University of Gelato and SIGEP, the international artisanal confectionery and pastry show.

The winner of last year's Gelato World Tour, John Crowl of Cow and the Moon Gelato Bar, offered this advice to the contestants: "Focus on what you're doing and make the best gelato you can. It's not just about the flavour, you need to keep in mind the need for a good structure and the right balance of ingredients."

"Be prepared for the possibility of winning. No-one could have predicted the aftermath of the win last year. The response from the public was huge and I was lucky to have had my wife in the store with other people to help out while I was still at the event in Italy." 



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