Article Side

Food review: Alfero Artisan Gelato by Robert Collins

Article published on July 16th 2012 | Food

â€œEven the Godfather loves it,â€• or so goes this gelato parlorâ€™s playful tagline. Sounds like a big bo but the gelato here are so silky smooth that this establishment could well live up to that.

Hailing from Turin, Italy, founder Marco Alfero quit his job in the finance sector to turn his life-long love of gelato into a business venture. He set up his first eponymous gelato parlour, Alfero Artisan Gelato at Marina Square, with the Macpherson Lane outlet opening within months after the first in late 2011.

Ambience: Itâ€™s a simple, no-fuss set-up at Alfero Artisan Gelato: the main draw, is of course, the Italian dessert.

If youâ€™re used to seeing your ice cream flavours displayed in full view, youâ€™ll be surprised by the gelato counter at Alfero Artisan Gelato.

Eschewing the more extravagant displays of swirled up gelato, the gelato tubs here are fully covered instead.

This keeps them â€œfree from air and light contaminationâ€•, says Alfero, in order to maintain the delicate textures and freshness of the gelato.

A new flavour is introduced every month to complete the storeâ€™s selection of 12 flavours; watch out for a rum and raisin flavour that is coming out soon.

Most of the creamy gelati at Alfero Artisan Gelato taste velvety soft and flavourful, making these a definite treat to savour.

At the same time, these gelato flavours arenâ€™t too sweet either. To cater to the Singapore palate, Alfero explains that he has reduced the sugar level from the usual 30 to 31 per cent commonly used in France and Italy to approximately 26 per cent.

There is no artificial colouring or flavouring added to this gelato either. Plus, Alfero churns out gelato made with fresh ingredients from his mini laboratory next to the Macpherson Lane outlet.

Must-tries:

In particular, the pistachio gelato (on the right) is a top hit, for good reason. You can truly taste the distinctive flavours of this culinary nut. Pistachios from Piedmont, Italy, are specially imported to be mixed into paste for this gelato flavour. Although â€œitâ€™s not cheap to do so,â€• laughs Alfero, the end makes it worthwhile.

If you love your unadulteratedly milky flavours, the pure white Snow White gelato is another top pick.

Too creamy for you? Try the vanilla gelato, made from vanilla beans from Tahiti: youâ€™ll love the slight grainy nutty textures of the crushed vanilla beans, matched with the not-too-sweet, lush, aromatic taste of vanilla.

Prefer fruitier flavours? The mango gelato is a must-try: it simply melts in your mouth and it tastes just like the actual fruit. Go for the passionfruit sorbet if you love intensely tangy sorbets.

A breakfast set of pastry with a drink ($5.90) is also available exclusively at Alfero Gelatoâ€™s Marina Square outlet. Choose between a butter croissant, chocolate croissant, two cookies, a muffin or a brownie to go with your drink.

Prices: From $5.50 for one flavour on a cone. Coffee prices start at $3.50 for a cup of espresso.

If you canâ€™t decide on a single gelato flavour, you can pack up to three flavours in the Alfero Artisan Gelato takeaway tub ($18 for 500g). Pick up to four flavours for the bigger tub ($35 for 1kg).

Article Source:
http://www.articleside.com/food-articles/food-review-alfero-artisan-gelato.htm - Article Side

Robert Collins - About Author:
Author is very much fond of food and he has described all the a delicious dishes which everyone must try. Savour the lavishing food and give your taste buds a new taste.

Article Keywords:
delicious dishes, Alfero Artisan Gelato

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!