

We all scream for ice cream. A global tour of the world's best frozen treats

Whether it's in Asia, Europe, the United States or South America, it's safe to say that the frozen treat tends to be a favorite *indulgence* for anyone of any age.

indulgence 嗜好; 放纵

Ice cream may be universally appealing, but many countries have their own version, according to Jeni Britton Bauer, founder of an ice cream brand and the author of two books on the subject.

Gelato, Italy

Pasta aside, gelato is considered to be Italy's culinary symbol. In fact, visiting the local gelateria is a way of life for Italians.

"Italians convene at gelaterias and socialize," says Britton Bauer. "They're popular hangouts and cultural icons."

Italian gelato is lower in fat than traditional ice cream, and crafted with whole milk, eggs, sugar and flavoring — chocolate, *hazelnut*, *pistachio* and stracciatella or vanilla ice cream mixed with pieces of chocolate are the most beloved flavors.

hazelnut 榛子

pistachio 开心果

Dondurma, Turkey

An ice cream that doesn't melt? Yes, that's exactly what dondurma or Turkish ice cream is.

"Buying dondurma is like watching a performance," says Fedorko Sefer, the founder of the travel company Sea Song Tours and an Istanbul resident. "The men who sell it wear traditional Turkish garb (aba) and a sultan hat and stretch, twist and turn the ice cream until it lands into a cone. Kids and adults get a kick out of the show."

Kakigori, Japan

Pastry chefs make kakigori, the Japanese version of ice cream, by shaving ice from ice blocks until it builds into a *fluffy* pile. They then add *syrups* to the ice — usually crafted by hand with quality ingredients — in flavors such as green tea, strawberry, grape and melon.

fluffy 蓬松的

syrup 糖浆

Kakigori is almost always served in a bowl.