

NATURALLY IMPRESSIVE

Mason jars tied with ribbon, pretty tags and a no-frills, seasonal menu made a very good first impression for **Sucres des Terres**. Rhea Dhanbhoora tells you whether the artisanal ice-cream tastes as good as it looks

When I tell people that I like ice cream and they lead me to ice cream that tastes like artificial essence, gums and preservatives, I'm always extremely disappointed. So, it's safe to say that I like ice cream that's rich and flavourful, tastes more like cream than ice and leaves you feeling guilty for hours, because you couldn't stop at one scoop.

When I saw the pretty packaging and read about the premium, artisan ice creams from Sucres des Terres (Sugars of the Earth), a brand created by husband and wife duo Yohaán Dattoobhai and Kunali Chandaria-Dattoobhai, I was immediately interested. Then, I saw the prices and I won't lie — my heart sank a little. It's not every day that you're going to be willing to spend an average of ₹650 on a jar of ice cream, and that's where scepticism crept in. Why pick a relatively unknown brand, when I could save up for a while and indulge in my favourite Movenpick flavours? A scoop or two was enough to answer the question for me.

Sucres des Terres does not have a delivery service just yet, which is extremely inconvenient if you live far from Worli and aren't privileged enough to employ someone to get it for you, or drive all the way yourself. But, even if it's just once, I suggest you take whatever sort of transport floats your boat and pay the hefty price (quite literally) to indulge in the premium ice cream, so you can see why I was left so impressed.

Digging into the creamy ice cream is not going to satisfy those who like more of a bite than ice cream that slowly melts on your tongue and coats your palette with its heady flavours. This is not the type of ice cream you



>> (From bottom left) If you enjoy salty-sweet treats, then pick the Salted Caramel. The Dark Chocolate & Ginger is for those who can handle spice in their sweets and love dark chocolate

eat in a hurry. Pick carefully from the short and sweet menu if you can only have one, because I had trouble picking *three*. Salted Caramel, Lime Sherbet and Espresso Croquant made my final list, with samplers of the Dark Chocolate & Candied Ginger and Lychee Sherbet flavours.

The creamy treats are made with organic milk, natural flavours and Belgian chocolate and a single scoop is enough to reaffirm that their ingredients are indeed, of a good quality. If, like me, a salty-sweet treat is right up your alley, don't miss out on the caramel ice cream.

Its salty-sweet texture and balanced flavour is pleasantly devoid of cloyingly sweet caramel. The espresso flavour is strictly for coffee-lovers and received its fair share of frowns from those who found the caffeine flavour a little too strong. But, if you love coffee and appreciate the crunch of a croquant in your ice cream, this is perfect for you.

The lime ice cream was not a crowd pleaser, but its light, airy texture sat well with me. The one common complaint that it received, along with the lychee sherbet, was that it wasn't

sweet enough. But, for me, the tartness of the lime and fruitiness of the lychee were what made the sorbets winners, even though I much prefer the creamier offerings at Sucres des Terres.

I expected to be thrilled with just the caramel and coffee flavours. The dark chocolate and ginger however, deserves a special mention. I love both, dark chocolate and ginger and it's not an uncommon combination, but Sucres des Terres strikes a brilliant balance, without going overboard with too much chocolate or ginger. But, if you're not a fan of dark chocolate and can't handle spice in your sweets, stay far away from this striking amalgamation of flavours.

You do have to take the two week warning seriously. I left a small scoop of each flavour in the freezer for a little longer than I should have, just to see if anything would really happen. The lime flavour separated into two questionable layers that I didn't want to eat and the Salted Caramel ice cream began to form little crystalline structures over the top. The Espresso Croquant, was reduced to a jar of coffee cream. So, read and follow the instructions on the label if you don't want to be left disappointed — that's if the ice cream lasts two weeks of course, which I'm not quite sure it would, since it's so easy to gobble up in one sitting.

This is the type of brand that garnered its fair share of loyalists and detractors in my small circle itself, which is a good thing, because it puts it on par with any other brand that people care enough to talk about. Make sure you buy extra if you're planning to share — it's not something you're going to be very generous with once you've tasted it.

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GUILTY PLEASURE

Guilt Trip, a quaint patisserie off Carter Road has recently added a few new items to their menu. Shirley Mistry sampled some of their offerings and brings you her verdict

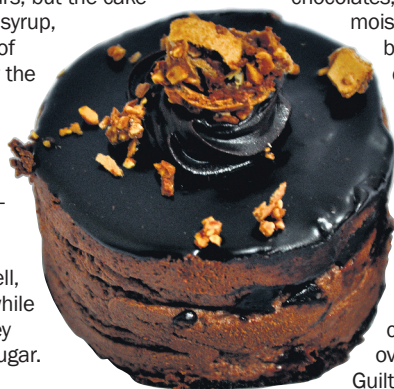
Sampling desserts is always a delight — they can perk up a slow, boring day and each flavourful bite improves your mood a little. All you need is a cupcake on a gloomy day to brighten things up, or a slice of cheesecake when you're feeling down in the dumps. So, when we sat down to sample some treats from Guilt Trip's new menu, we were quite excited. Take a look at how their desserts fared.

RED VELVET PASTRY: Red velvet cupcakes, cakes and even pancakes have been done to death. Unfortunately, very few places get the right balance between the tart cream cheese and a sweet cupcake right, and in this case, the icing was the saving grace. It had a good balance of tart and sweet flavours, but the cake itself had been excessively doused in sugar syrup, turning it to mush. It resembled the texture of baby food and we weren't impressed, to say the least. In fact, the cake is a grave injustice to the otherwise delicious icing.

PRICE ₹110

RED VELVET CHEESECAKE: After the not-so-appetising red velvet, we weren't looking forward to the cheesecake. However, it is a marked improvement and holds together well, without the gooey, pulpy texture. However, while the cheesecake filling was nice, we wish they had held back a little on the liberal use of sugar.

PRICE ₹120



CARAMEL BAKED CHEESECAKE: If not for the name tag that accompanied this cheesecake, we wouldn't have been able to put a finger on what the flavour was. Although it tasted nice, a slightly more generous helping of caramel would have helped the dessert. As it stands, the dessert tastes just like a regular cheesecake, with a hint of caramel. Having said that, some of our tasting companions actually preferred the lack of caramel, as it stopped the cheesecake from getting toffee-like, so it eventually boils down to your personal preferences.

PRICE ₹120

FERRERO MOUSSE PASTRY: Inspired by Ferrero Rocher chocolates, this pastry was a hit with us. Dark, gooey and moist, this chocolate pastry is decadent and a few bites is all you need to quell your chocolate craving. We liked that it wasn't too sweet and didn't contain several elements in an attempt to make the pastry fancy. The simple dark chocolate concoction hit the nail on the head!

PRICE ₹130

CHOCOLATE BAKED CHEESECAKE: We love a good cheesecake, but this dessert didn't win us over, simply because it was too dry. A well-baked cheesecake is moist and silky, but one that is over-baked is crumbly and pasty. Unfortunately, Guilt Trip's chocolate baked cheesecake falls under



the latter category. However, texture aside, the flavours of this cheesecake were quite nice, with a good chocolate to cream cheese ratio. We hope that we caught them on an off day, and would like to give them another chance to see if the texture is any better, the second time around.

PRICE ₹130

MACARONS

The macarons at Guilt Trip are in no way gourmet quality, but they're some of the better macarons that we have tasted in the city. The flavours are not overdone, with subtle hints of fruit, vanilla and chocolate. The macaron itself is a little denser than we would have liked, but there is enough filling (some macarons end up being almost empty inside!) and make for a quick dessert-in-a-hurry when you're craving for something sweet.

PRICE ₹50 a piece (small)

MOLTEN CHOCOLATE CAKE

We were told to heat the molten chocolate cake, but decided we needed to sample it cold first, just to see the difference. We advise you to heat it! It's unimpressive when it's cold but takes on a delicious, warm, gooey chocolate flavour once it has been warmed.

PRICE ₹110