



The first ice cream festival in Berlin taking place in the best ice cream shops of the city

Yoghurt with caramelized banana and homemade cocoa bean nibs, honey & lavender, fresh creamy avocado sorbet, peanut & curry, Talisker whisky with fermented Kampot pepper and a pinch of Himalayan salt, dark chocolate with beetroot, milk ice cream with cardamom infusion and candied almonds, Sicilian pistachio pesto granita, hibiscus and cinnamon flowers tea sorbet with caramelized hibiscus flowers... These amazing ice cream flavours are just a few of the creations that 25 of the best artisanal ice cream shops in Berlin are offering during the first edition of the Berlin Ice Cream Week from July, 23rd to the 29th. And that's not all! In every ice cream shop, one scoop of these special flavours is going to cost just 1€. To make the best out of this gelato tour we've designed a [map](#) that shows all the participating ice creams shops near their closest metro station. The event is not just about sweetness and tastiness though: thanks to a photographic contest, one lucky person is going to win a stay for two people plus an Italian course in the beautiful seaside town on the Sicilian coast, Cefalù, valid till September 2021.

A perfect event for these hard times

The Berlin Ice Cream Week is an event that fully respects the actual restrictions. Everything will be carried out following the required hygiene procedures and in total respect of the current social-distancing norms.

Berlin Ice Cream Week, how it works

We've asked 25 ice cream makers to think of a special, imaginative, creative flavour and to create it with only their highest-quality ingredients. And there's even more! The special flavour will cost just 1€ a scoop for the whole week of the event. Taking part at it will be as easy as eating an ice-cream cone: you just have to go to the ice-cream shops ([here](#) the full list) and ask for the Berlin Ice Cream Week special flavour.



Berlin Ice Cream Week, organizers and partners

The event is organized by Berlino Magazine/True Italian and DUO – ice cream consulting in collaboration with Babbi, an Italian leading company in the production of ice-cream cones, wafers and products for master ice-cream makers, Eurovanille, a leading company for natural vanilla, Zicaffè, an Italian company with a 90 years tradition in the production of high-quality coffee blends, Spoontainable, a young German company that has patented ice-cream edible spoons and Solemar Academy, an Italian language school in the wonderful location of Cefalù, Sicily. Media partners of the event are Berlin Loves You, Berlin Amateurs e Berlin Isst Eis.

Why preferring the artisan ice-cream instead of the industrial one?

When we enter into a bar or into an ice-cream shop, our eye falls on the appearance and on the presentation of the ice-cream boxes in the freezer. Usually, it's not so difficult to distinguish an ice-cream that comes from the industrial production - characterized by 'fake' colours - from an artisanal one, which has a more natural and simple appearance instead. Handmade ice-cream is characterised by small-scale production, is usually prepared with fresh milk and cream, without any additives or treatments, and it is sold directly to the customer. That's why the artisanal ice-cream is a synonym of handmade, fresh and genuine taste.

How much ice-cream are we actually eating in Italy and Germany?

In 2017, an adult in Italy had eaten on average between 6,5 and 7 kilograms of ice-cream. German ice-cream consume is not so different from the Italian one. According to statistical data of 2017, 515 million ice-cream litres were produced in Germany, against the 595 million in Italy. However, German exports more ice-cream than Italy: this shows that in Italy prevails the artisan ice-cream. Italian ice-cream is also one of the main attractions for the thousands of tourists that every year are coming to visit the 'bel Paese'.