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Enjoying ice cream month: Weird but delicious flavours by [Bgiles](#)

Article published on August 8th 2012 | [Food](#)

We are all familiar with the more traditional flavours of ice cream out there, with vanilla being one of the most popular choices across the world. And while some of us may have been gobsmacked when we first discovered Neapolitan – that classic combination of chocolate, vanilla and strawberry - these days, the sky is the limit when it comes to making ice cream, with top restaurants and ice cream makers creating more and more bizarre flavours to tantalise our taste buds.

The most well-known of these is perhaps the infamous Bacon flavoured ice cream. Thanks to ice cream makers and chefs wishing to put their own unique stamp on the dish, it has been served as both a sweet and savoury course since its inception. Some critics argue it is an acquired taste while others swear it has to be tasted to be believed. Heston Blumenthal is known for serving it alongside – scrambled eggs –™ which are made out of custard!

Another savoury ice cream flavour that is proving to be a popular choice is blue cheese. This is a creamy and rich ice cream that is the perfect compliment to desserts such as apple crumble (think Ploughman’s Lunch) or mince pies. You can also get peppercorn or basil flavoured ice creams which are both a delicious accompaniment to strawberries.

Moving away from savoury ice creams, there has been a rise in tropical fruit flavours that are both refreshing and exotic. Pineapple, mango and even dragon fruit have been transformed into tasty ice cream desserts that are as striking in colour as they are in flavour. They are also popular choices for sorbets alongside the more traditional orange or lemon.

If you enjoy an Eastern influence in your food, look out for flavours such as such as cardamom, chai and cinnamon. These are spice based ice creams which really pack a punch and would be great finishes to a Chinese or Indian meal. If you prefer something a touch less powerful, then why not try green tea ice cream which is not only tasty but has cleansing properties.

The advent of the home ice cream maker means that anyone can attempt to concoct their own interesting combinations. And while it may not be advisable to be too off the wall (unless you have an extremely eclectic palate), the options really are endless.

Of course, you may not find all of these extraordinary flavours of ice cream in your local café or restaurant, especially if you live in a smaller area. So if you are seeking a fine dining experience which includes high end desserts and ice creams, it may be an idea to look to bigger cities and establishments such as London, Glasgow or Manchester restaurants which are more likely to offer something both delicious and different.

Article Source:

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Bruce Giles a [Manchester restaurants](#) writes for a digital marketing agency. This article has been commissioned by a client of said agency. This article is not designed to promote, but should be considered professional content.

Article Keywords:

Manchester restaurants, weekend in Manchester, ice cream tasting

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