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Gingrich 4th

Review

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Like people, the world of food is evolving. Traditional treats that have been a staple of American culture are now taking a whole new approach. Even something as traditional as ice cream is falling victim to the evolution of food, and eager catch up with these changing times, I sought to find one of the latest trends in the world of [Instagramable](#) food: rolled ice cream.

Rolled ice cream, also known as Thai ice cream, originated in Thailand and has only recently been introduced to the United States. From the moment it entered this country, this dessert has been regarded as one of the most photogenic foods on Instagram. Prior to tasting it, I had only been exposed to this treat after seeing countless posts on social media showcasing its beauty, and stunning it is. This dessert looks like it was stolen out of a Dr. Seuss book and frozen into an edible treat, and as soon as I saw it, I was enamored by its looks, ready to sink my teeth into its frozen goodness.

As soon as I found out about this delightful frozen treat, I sped over to [8° Fahrenheit Ice Cream](#) in Cumming, GA. Before I even walked in, I knew that this experience would be unlike any other. The windows were filled to the brim with Post-it notes containing messages from past customers. Once I walked through the door, I was met with a very hipster coffee shop vibe. On the left was a chalkboard showcasing all the different flavors offered by this trendy ice cream shop. I decided to go with Sweet Bangkok, staying true to the Thai origin of this dessert. Before this experience, I was very unfamiliar with the [process](#) of rolled ice cream, and so when I

watched this being made for the first time, I was completely and utterly flabbergasted. The ice cream connoisseur who was serving me started with a traditional ice cream custard, which he poured onto an anti-griddle, which is a surface that cools substances rapidly. After the liquid custard creates a puddle on the surface of the anti-griddle, the chef adds toppings on top of the liquid. He cuts these with a sharp paddle-like object and then folds the topping into the liquid. By this point, the liquid has begun to freeze, so the chef must break apart the custard that now has bits of topping inside of it using his sharp tool, and then spreads it like butter across the griddle. He repeats this process numerous times until it reaches an appropriate consistency. He then spreads this out on the griddle once more and uses another sharp tool to roll the frozen custard into cylindrical rolls. I have never seen something more satisfying than what I saw here at 8° Fahrenheit. At this point, I was salivating beyond control, eager to devour this delicacy in no more than three seconds.

My expectation was that this frozen dessert would enthrall me into a sphere of euphoria, encase me in satisfaction, and envelope me in feelings of pure bliss and pleasure. When I first took a bite, I was appalled by how anticlimactic this experience was. Instead of tasting the sweet cream melt on my mouth, I was faced with something almost crunchy. The “ice cream” was nothing but a roll of ice decorated with a few pieces of fruit here and there. According to the menu, my choice of flavor would include Thai tea, lychee, and graham cracker. In its place, I was met with an artificial vanilla flavor that was incredibly overpowering and tooth numbingly sweet, and hidden underneath were small peaks of flavor that were merely a ghost of what could be Thai tea or lychee.

For a total of \$6.24 including tax, this dessert was a pure disappointment. After essentially paying for a cup of flavored ice, it is safe to say that my money took a nice long trip

down the drain. It is no doubt that this dessert is visually appealing, and if your only intention for purchasing this ice cream is to take a trendy Instagram picture, then by all means this is the dessert for you. However, if you are in any way interested in how this food actually tastes, then I am disappointed to say that it is simply not worth the bill.

My experience at 8° Fahrenheit Ice Cream was overall dissatisfactory, despite how cool the atmosphere itself was. The only reason I ventured away from my house fell flat, and I was left penniless with a bare taste in my mouth for eating such a vile excuse for a dessert. The world of food is a vast, unexplored realm filled with a mammoth amount of food items yet to be revealed. Rolled ice cream is just one of these items, and although my own personal experience was a failure, the journey to discover these new items will continue on.

Rules for Writing a Review:

1. If reviewing a product, pay close attention to prices. The price of a product can be one of the most significant elements for a reader, so in order to ensure that the reader is aware of all aspects of the product do not forget to boldly state it in the review. It might also help to provide alternative products that are comparable to that being reviewed if the price poses a potential issue.
2. Be sure to emphasize how your experience impacted you personally, and how it changed your perspective on a certain object or subject. The is most likely reading this to gauge if it is something that lives up to the hype, so make the review somewhat personal to the reader something to relate to.
3. When critiquing a food product, try to include some kind of description on how the product is made in order to give the reader something to expect. This is especially useful if the process of creating the item has any input on how it will taste or feel in the reader's mouth.
4. It is always important to include some type of background on the item to keep the reader interested and informed about the item. If the review is written about something that is somewhat unknown by the general public, you can use this to inform the reader on what to expect.
5. For a food review, there are many aspects of the item that might impact the experience and one's perspective on it including service, execution, taste, texture, etc. so be sure to pay attention to all of these when writing your review. It is okay if some of these are positive while others are negative, but the most important part is that the reader is not left in the dark about anything that is associated with the food item.

<https://www.nytimes.com/2017/03/21/dining/sugarfish-by-sushi-nozawa-review.html?ref=dining>

<https://www.nytimes.com/2017/03/20/dining/florida-duncan-grapefruit.html?ref=dining>