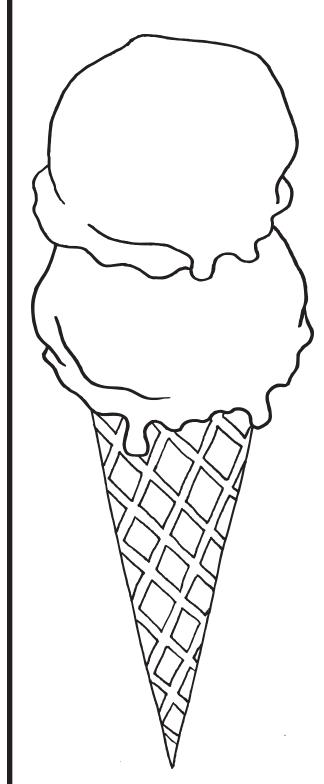
Ge Cream



There's nothing like a cold, creamy treat on a hot day! Cultures around the world celebrate the joy of ice cream with their unique flavors:

Malayasia & Singapore enjoy **Ais Kacang** made from shaved ice, syrup, adzuki beans and topped with evaporated milk, sweet corn or raspberries.

Turkey churns **Dondurma** with orchid root that makes it stretchy as well as cool and creamy.

A popular Filipino dessert is **Halo-Halo** which is made from shaved ice, milk and mixed with sweet beans and fruit.

India enjoys **Kulfi** which is made from boiling milk down to a thick liquid before freezing and serving with pistachios and mangoes.

A Kosher dessert called **Parevine** was invented in New York that contains no milk.

In Italy, you can buy **Gelato** from a shop or from a push cart on the street, pistachio is a very popular flavor.

Argentina's most popular flavor is **Dulce De Leche** with toppings like chocolate and nuts.

Japan makes **Mochi** usually with green tea or red bean ice cream wrapped with rice paste to form bite-sized hand-held treats.

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