



*“The small neighborhood ice cream place became King of all of Bali Ice creams”
Gusto’s story resembles a fairy tale*

Is there someone, or somewhere, that really mattered for you food wise?

After studying at Cole Hotelier, in Paris on Ferranti Street, I was lucky enough to work in a restaurant on Boulevard Malesherbes that was passionately dedicated to ducks. Especially “Mulard” ducks which are the fat ones used mostly for Foie Gras. We spent whole days cutting up and preparing them in many possible ways.

Almost all of my best friends are cooks and chefs, the kind of love they have for food places them somewhere between cult members and freemasons. They only talk about cooking and when they are not cooking they spend time sharing recipes and discoveries. One of my good friends was very recently awarded 3 stars by the Michelin Guide, which is the ultimate honor in our line of work.

I used to think that “just” making desserts was too restricting. However after managing 2 hotels, with all the human resources implied there, I chose an easier path: ice cream maker. And when I say “easier” I do not mean working as 80% of ice cream makers do: mix colorful ready-made powders with milk for ice creams and with water for sherbets and off you go! I’m afraid that what the future of ice creams will look like but I am ready to fight. I truly enjoy working with natural ingredients only, looking hard for a solution to extract a fruit’s aroma and surprising my customers.

What guides you in your craft? A thought? A secret? A Method?

No rules, but there’s no success without

eagerness and enthusiasm.

I had the opportunity to be member in a jury for a cooking school. We would sometimes give ingredients to students with no instructions. The outcomes were always very different depending of course on the way they would prepare and cook ingredients, but also on what order they would have proceeded. That is the magic of cooking, it’s not just a matter of recipes!

What ingredient or flavor have you discovered here?

I must admit that at the beginning my chocolate ice cream was made with Valrhona chocolate, but I now use a local brand that gives me much better results.

Pisang Susu is amazing for banana ice cream.

Recently I’ve become very fond of duku fruits, they only grow in Southeast Asia and Thai people call them longkong.

I believe they’re called langsung and lanzones in English.

In Bali, I discovered my favorite fruit: mangosteen, its taste is incredibly delicate.

In what ways has Bali made a contribution to your work?

In Bali I was able to re-discover the pleasure of working in a small organization, not dissimilar to a local pub, which allows us some welcomed proximity to customers and friends. The fact that ice creams and sherbets don’t require as many different ingredients as other kinds of food (up to several dozen for some dishes) is also a nice change.

Every day Bali has a surprise for me, so-

meone, a smell, a taste...

I have discovered many things here. My horizon has also widened as here I’ve met people whose universes were previously completely unknown to me.

When something goes wrong, or breaks down, we always find some way to deal with it more efficiently and quickly than in France, even though it sometimes feel like I am not in control and I am not sure if the person who tries to help actually knows what he is doing!

As far as our staff is concerned, we have 3 people, each with a different religion. It all seems to work out pretty well.

What are your favorite ice creams?

Our lime sherbet has a very soft texture, akin to Italian Meringue and I like it a lot. It’s also really tough on my staff as they need to squeeze as much as 3 kilos of tiny limes to get me a liter of juice, but what a taste!

I am really proud of my chocolate and chili ice cream. The power of the chocolate combined with the coldness of the ice cream and the warmth of the chili makes this triple flavor a very popular one.

For cinnamon, and also ginger, I infuse the spice in milk for 48 hours, and after a few secret steps I get amazingly tasty ice creams.

Our bestseller is Croccante (almond brittle), so it’s available every day. Pistachio on the other hand is only on Tuesdays.

And last but not least, our ice-cream cones are also homemade. I roll them one by one on a sizzling plaque. It really matters that they are always tasty, crunchy and crispy since it’s the last thing in your mouth. 🍦🍦🍦

Tropical



Ice Storm

