



Illinois Challenge

Organized by:



Main sponsors:



① Caramelized Coconut Fudge

Coconut base with caramelized and toasted coconut pieces. Layers of fudge swirls

Chef **Amy Arnold**

from **Bombo Bar** 182 W Randolph St



② Pink Peppercorn and Balsamic

A pink peppercorn-flavored base with a rich balsamic cream ribbon

Chef **Massimo Campagnini** & Chef **Kristina Lee**

from **Volare** 201 E Grand



③ Dark chocolate - Cardamom - Goat

Creamy, chocolatey, smoky and smooth

Chef **Marjorie Easley**

from **Coda di Volpe** 3335 N Southport

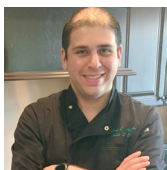


④ Argentine Sambayón

Argentine Sambayón is a sophisticated blend of whipped egg custard infused with sweet marsala wine and swirled with dulce de leche milk caramel

Chef **Sebastián Koziura**

from **FRÍO Gelato** 516 Dempster St – Evanston



⑤ Breakfast at Nonna's House

Fior di latte gelato with Red Currants and Vanilla Almond Granola

Chef **Michael E. Meranda**

from **Gelato D'Oro** 1450 West Lake St – Addison



⑥ Raspberry Rose Petal

Seedling Farms red raspberries and Turkish rose water, roasted Raspberry Jam

Chef **Jessica Oloroso**
& Chef **Baron Von Gottsacker**

from **Black Dog Gelato** 859 N Damen Ave



⑦ Bella Sicilia

Spiced Bronte Pistachio with white & dark chocolate

Chef **Tony Priolo**

from **Piccolo Sogno** 464 N Halsted St



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