

# Mountain Ice Cream: Creamy Alpine Milk Ices for refreshing summer treats

## Fantastic flavors from the Gstaad region:

Mountain ice cream - made with pure and unadulterated milk from grass-fed cows in the Gstaad-Saanenland region, according to traditional methods by gifted ice cream manufacturer Beat Locher. He has already made a name for himself with his mouth-watering ices and sorbets and devised roughly 140 recipes.



## Delicious organic ice cream needs no additives:

Alpine milk, butter, yoghurt and cream from local dairy farmers are used to make this premium ice cream. Only organic fruit purees and flavors are added to make the refreshing sorbets. A satisfactory shelf life can be achieved even without preservatives. In our opinion, the only foods that improve with age are wine and cheese.

## Setting new trends:

Beat Locher is a creative genius who constantly comes up with new and even daring flavors, sometimes in collaboration with star chefs in the region. They range from Dandelion & Lime sorbet to Violet and even Foie Gras ice cream. This year alone,



the Mountain Ice Cream Company has already added thirteen new flavors to its product range. They include delicious Italian flavors such as Pistachio Deluxe from Sicily and Torrone, as well as Mojito Sorbet, a marriage of fresh mint and fruity lime aromas. The saying 'sour makes your

taste buds crave for more' was the raison d'être behind the bold Rhubarb & Ginger ice.

Available at hotels, restaurants and local food stores, including Pernet Comestibles, World of Fine Food. Distribution and contact Mountain Ice Cream: [www.mountainicecream.ch](http://www.mountainicecream.ch). ■