



Kohu Road

Golden Syrup
Ice-Cream

Kohu Road ice-cream has wowed us since it was launched in 2007, with the only squabbles being which flavour was the best.

But the latest in the range, Golden Syrup, caught the judges' imagination, with one declaring it could take over from hokey pokey as a Kiwi icon.

Made with Chelsea golden syrup, it certainly celebrates our heritage.

Owner and creator Greg Hall, who beforehand worked in IT, among other things, has put a lot of thought into his business. At first, the description of his philosophy as the art of Japanese cuisine meets Italian and French sensibility and style sounds an uneasy marriage. But Greg, who lived in Japan for 10 years with his Japanese chef wife, Yayoi, explains.

"Japanese cuisine was the original precursor to the modern idea of paring things back. It's more about celebrating the ingredients, like if you have a great piece of fish, eat it raw."

Deliriously good, his ice-creams are made with the best ingredients and free from any artificial additives. "For me, it's about what doesn't go in," says Greg.

The name Kohu Road comes from where he lives in Auckland's Titirangi and the kauri on his logo also reflects the trees he's surrounded by there. And while he may have found establishing his ice-cream a hard road at times, it has made big inroads into the hearts of his customers. It can only be rewarding to be thanked by a mother, for example, because her child can eat ice-cream again due to the absence of preservatives in his.

The judges found the Golden Syrup ice-cream to be mid-palate creamy with a wonderful caramelly flavour and, while it needs no adornment, many agreed it would go down a treat with apple pie.

Treat yourself.

* kohuroad.co.nz



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