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MARLENE KARAS/VIEW

Patrice Caillot prepares ice cream sandwiches at Ice Dessert Boutique, 6625 S. Valley View Blvd., Suite 312, Feb. 9. Caillot and his wife, Regina, specialize in ice cream and sorbet products, including exotic flavors such as lychee, ginger rum raisin and green tea.

## Couple creates a tasty business

*Husband-and-wife duo make frozen treats*

By ERIKA BAYER-POLAK

VIEW STAFF WRITER

Pastry chefs Patrice and Regina Caillot have realized one of their dreams by opening Ice Dessert Boutique, a facility where they focus their efforts on frozen desserts.

The Caillots are a married couple who were both trained as pastry chefs, and they are reveling in their new endeavor.

Patrice began training as a pastry chef at the age of 14 in his native France, and Regina began training in much the same way.

"We opened December 8, so we're still a very new business," Regina said. "But we just want to let people know we're here. We focus on wholesale, but if someone comes in and wants a (gallon), we'll do that too."

Ice specializes in ice cream and sorbet products. The ice cream and sorbet flavors that the couple offers range from the common such as chocolate, vanilla, caramel, strawberry and coconut, to unique flavors such as lychee, banana, ginger, rum raisin and green tea.

"We can make anything," Patrice said. "Some restaurants ask for unique flavors to go with a special menu, and I can make what they ask for."

Regina said that although they are concentrating on wholesale, the minimum order they require isn't what one would expect.

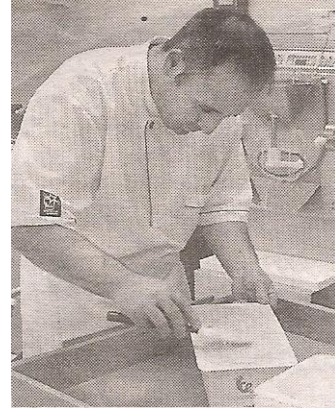
"We have a lot of flexibility," she said. "The minimum is 1 gallon. We don't focus on the quantity."

Patrice added that they recognize they are a small business and their intention is not to compete with the large ice cream companies.

"We make in one year probably what they make in one hour," Patrice said of large companies. "We pay attention to quality. The products that go into it, the cream and milk and chocolate or peanut butter or pistachio paste. No preservatives or flavor or color adding."

The couple also noted that they use pure unadulterated products. For example, the peanut butter contains no sweetener.

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MARLENE KARAS/VIEW

Patrice Caillot prepares pistachio ice cream at his frozen dessert facility, Ice Dessert Boutique, 6625 S. Valley View Blvd., Suite 312, Feb. 9. The minimum order for ice cream is 1 gallon.

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ers or artificial ingredients, and the same with the vanilla beans and pistachio paste.

Regina noted that it often isn't the easiest thing to work with one's spouse, but the couple met while working as pastry chefs at the Bellagio, and they worked well together.

"We knew how we worked together, and it's something we both wanted," she said. "We wanted something of our own. And I get to spend more time with our son. Yeah, he's one of the more popular kids at school," she said laughing. "And our neighbors love us too because we always need taste testers."

The Caillots also deliver their products.

The Ice Dessert Boutique is at 6625 S. Valley View Blvd., Suite 312. For information, call 458-3982 or e-mail to [icedessert@aol.com](mailto:icedessert@aol.com).