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Ice cream oasis



Co-owner Patrice Caillot prepares ice cream sandwiches at Ice Dessert Boutique, 6625 S. Valley View Blvd., Suite 312. The shop offers many ice cream and sorbet flavors, including chocolate, vanilla, caramel, strawberry, coconut, lychee, banana, ginger, rum raisin and green tea.

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

REGINA CAILLOT, ICE DESSERT BOUTIQUE CO-OWNER

Husband-and-wife team build business around frozen desserts

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 Dec. 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 pint, 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 one 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

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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 sweeteners 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 Belagio, 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 send an e-mail to iceboutique@aol.com.

Patrice Caillot prepares pistachio ice cream at Ice Dessert Boutique as his wife and business partner, Regina, and their son Mason, 3, look on.

MARLENE KARAS/VIEW

