

COMING ATTRACTIONS

Liquid Nitrogen Ice Cream Is Landing in Cypress

Say hello to Sub Zero treats

by [Alison Baitz](#) | Jun 27, 2017, 2:30pm CDT

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This ice cream is made thanks to liquid nitrogen | [Sub Zero/Facebook](#)

Ice cream is going to get a heck of a lot colder in Cypress starting on June 30. That's when **Sub Zero Nitrogen Ice Cream** opens at 28920 Highway 290 in Suite H11 (which is in Fairfield Town Center.) Sub Zero operates dozens of shops around the U.S., and has a presence internationally, too.

Sub Zero is a liquid nitrogen flash-frozen ice cream chain (which is a thing, duh.) Patrons build their own flavors — starting with a base (choices include custard, lactose-free and vegan, among others, to appeal to many treat lovers.) Then it's time to choose from flavors and add-in fruits, baked goods, candy or nuts. The mixture is then flash frozen in -321 degree liquid nitrogen. The whole shebang takes about two minutes to go from patron-picked mix to ice cream. Sub Zero also has pies, shakes and smoothies that are created using this science-y method.

Sub Zero Nitrogen Ice Cream is not the first spot in town to offer the trendy ice cream — **Creamistry** opened in the Galleria area almost a year ago, in July 2016.

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