

Celebrating National Frozen Custard Day with SubZero Nitrogen Ice Cream

By Courtney Burris | Posted: Tue 12:21 PM, Aug 08, 2017

BRYAN, Tex. (KBTX) - August 8th is National Frozen Custard Day and we had a chance to whip up the frozen favorite with an ice cream shop that's coming to town soon.



SubZero Nitrogen Ice Cream is set to open in late fall of 2017 at Century Square in College Station.

They offer ice cream and custard as well as low-fat, vegan, and lactose free options.

The tasty dessert is only part of the concept though. Each time you go in, you get a chance to see science in action.

"You see something that changes from a liquid to a solid. Kids are amazed by how quickly the liquid turns into an ice cream that they are going to enjoy within a few minutes," said Salima Gheewalla, owner of SubZero Nitrogen Ice Cream in Sugarland and College Station.

When a customer goes to SubZero, they will choose their base (ice cream, custard, etc.) and then choose what flavors and toppings they would like to mix in.

The liquid mixture is then put under liquid nitrogen for a few seconds to freeze it. The liquid nitrogen coming from the tank is -321 degrees and causes the liquid to freeze almost instantly.

If you can't wait to try them out, SubZero currently does birthday parties, school events, and more in the Bryan College Station area. ⓧ

There is more information on SubZero under the related links section of this story.