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POSTED: AUG 11 2017 08:41PM EDT
VIDEO POSTED: AUG 11 2017 08:43PM EDT
UPDATED: AUG 11 2017 09:02PM EDT

NEW YORK (FOX 5 NEWS)- It's an ice cream shop without the freezers but some say it looks more like a science lab because the sweet treats are made on the spot using liquid nitrogen.

"So everything starts as a liquid which means we can do whatever you want with that liquid, we can make it whatever flavor, we can put whatever mix-ins you want because it's not ice cream yet," said Charlie Zollo, an engineer by trade.

He and his wife Colleen, a Suffolk County clerk, were close to retirement when they decided to bring Sub Zero Nitrogen Ice Cream, a franchise based in Utah more than 2,000 miles away, east to Long Island.

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"Every single flavor that we make is what you are tasting," Colleen said. "If you want key lime, it's going to taste like key lime. Banana tastes like banana."



You start with a base, mix in any of the flavors, add the toppings, and then hit it with liquid nitrogen, which comes out 321 degrees below zero. The flash-freezing process takes less than 30 seconds. Since it freezes so quickly, it forms fine ice crystals to give it that smooth, creamy taste.

"I've never had pomegranate but it's good," said one customer.

Starting from scratch allows people with food allergies to

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order frozen treats infused with alcohol.

Sub Zero Nitrogen has more than 70 flavors and more than 30 toppings.

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