

Taking a cold bite of nitrogen ice cream

Staff Reports

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INDIANAPOLIS (WISH) — Subzero Ice Cream and Yogurt has seemingly taken over the cold tasty treat market.

The shop uses a unique way of creating their ice cream by using liquid nitrogen to customize orders right in front of the customer.

We had a first hand look at the process Saturday morning at WISH-TV's studios.

Click the video to check out more from the experience.

Click [here](#) for more information.