

## Screaming for gelato

Gelato's taken over Dubai – here's the best

### AFFOGATO

What would gelato be without a traditional affogato? It's basically gelato drowned in espresso. It's like an ice cream float, but for grown-ups.

Dhs18 at Morelli's Gelato, The Dubai Mall (04 339 9053)

### ROASTED ALMOND GELATO

Napoli gelato prides itself on its exotic flavours, but does just as well when it keeps things simple. We love the toasty goodness of the roasted almond gelato, which is creamy and sweet without being overly saccharine.

Dhs12 at Mall of the Emirates. Other locations: Ibn Batruta Mall and Deira City Centre

### GELATO CAKE

The family-run Bacio Gelato (owned by Italians) takes special orders for their cakes, which are the height of creamy, and are super fresh. The hazelnut and biscotti combination mustn't be missed.

Dhs185-285 at Bacio Gelato, the Baron Hotel Building, Al Barsha (04 323 2949)



## Raspberry charlotte Rare

We love that Rare, our favourite steakhouse, has taken on such a lovably old-fashioned pudding. There's nothing dated about their version of the humble tiered cake though. Vanilla and chocolate sponge frame layers of Bavarian cream, a piquant raspberry jelly and another cream made from mixed summer berries. Dhs50. Desert Palm (04 323 8888)

## Umm ali

Khan Murjan Restaurant

Wafi's underground souk serves up the most decadent umm ali in the emirate. This formidable dessert comes packed with sultanas, pistachios and slivers of almonds and coconut. Dhs18. Wafi (04 324 4555)

## Soufflé vanille

Reflète

It should come as no surprise that for ethereally light soufflés, one need look no further than Reflet. Of course, it wouldn't be a Pierre Gagnaire dessert if it didn't have some clever twist. The soufflé is encrusted in a strawberry compote and served with a strawberry and poppy ice cream. Dhs140. InterContinental Hotel, Dubai Festival City (04 701 1111)



## Zucotto

Ronda Locatelli

The cake may come out looking like it's sporting jheri curls made from thinly sliced jam roly-poly, but don't let that put you off. Beneath the cake is a layer of hazelnut and chocolate trifle that lends a sublime airiness to the heart of ice cream that lies beneath. Dhs45. Atlantis (04 426 0750)



## Arabic delights

Sweets can seem daunting to the unfamiliar eye. So here's a glossary

### BASBOUSSA

Otherwise known as 'namoura', this semolina-based cake is made with a mixture of cinnamon, lemon, rosewater (or sometimes orange blossom water) and usually topped with an almond.

### BAKLAVA:

This ubiquitous sweet is made with layers of phyllo dough and crushed nuts (usually pistachios). A good soaking in honey makes them lovely.

### GHRAYBEH:

These melt-in-your-mouth, ring-shaped biscuits are made of little more than flour and powdered sugar. They're fun to eat, as they seem to vanish once they hit the tongue. Myriam Joudet