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NEW YORK'S HOMETOWN





Leah Cohen of Pig & Khao holds a Filipino-style halo-halo dessert (with purple yam ice cream). L., Rasa's Camie Lai with Malaysian Ais Kacang.



BY GINA PACE
NEW YORK DAILY NEWS

Chill out! A gold flake topped shave ice reportedly debuted at a Tokyo hotel this summer for \$25, while another nearby hotel just started serving the summery snack with a scoop of caviar — for \$50.

Thankfully, New York City spots offer plenty of creative takes on the treat, for much less.

Topped with everything from flan to puffed rice, these frozen sweets are cooler than cool.

SHAVE ICE
(People's Pops, multiple locations; peoplespops.com)

People's Pops makes their popular shave ice (\$2.50) the really old-fashioned way: with 80-pound blocks of clear carving ice scraped by hand to order. The ice is then topped with homemade syrups made from locally grown fruits. Right now, the shop is serving up lemon or plum orange blossom, but the flavors change frequently.

The brand's locations — including spots at Chelsea Market, the East Village, the High Line and Park Slope, as well as stands at Brooklyn Flea and Smorgasburg — sell more than 1,800 pounds of shave ice each Saturday, according to co-owner Joel Horowitz.

BEET GRANITA
(Acme, 9 Great St.; acmenyc.com)

At this farm-to-table restaurant in Nolita, Danish chef Mads Refslund whips up this complex take on a classic granita — a semi-frozen treat made from sugar, water and flavoring. He uses frozen beet juice, and also cooks raw beets in blueberry juice, and then dehydrates them to make "beet raisins." The Beet Granita (\$12) mixture is studded with blueberries, beet raisins and



Acme's beet granita has beet raisins and blueberries atop yogurt.

crumble, and sits atop a yogurt foam. It's drizzled with a blueberry syrup for a dessert that's creamy, crunchy, sweet, savory and refreshing.

HALO-HALO
(Pig & Khao, 68 Clinton St.; pigandkhao.com)

At Leah Cohen's Lower East Side Filipino and Southeast Asian fusion restaurant, she offers her take on the traditional Filipino dessert halo-halo. It translates to mix-mix, because all the ingredients are meant to be mixed in a bowl after it's served.

"It usually has about 10 ingredients in it, but I just kept in

choosing to top her shave ice (\$8) with crisped rice, caramelized plantains, chunks of flan, shredded young coconut, a scoop of purple yam ice cream, and a mix of condensed and evaporated milk.

"It's like a bowl of cereal on crack," says the former "Top Chef" contestant.

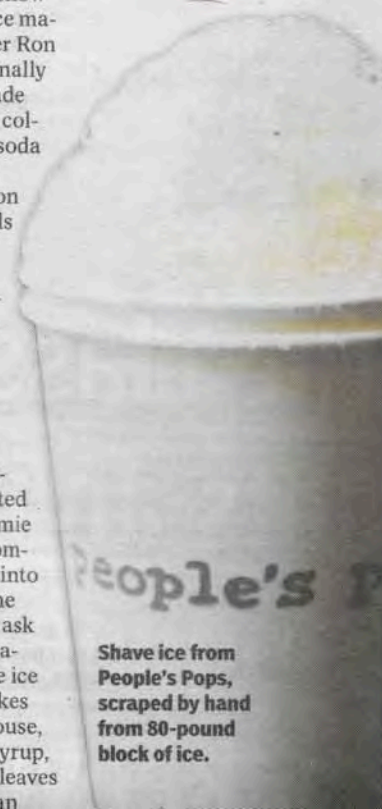
SNOWBALL
(Bubby's, 71 Gansevoort St.; bubbys.com)

Those heading to the High Line's Gansevoort St. entrance in the West Village can pop by Bubby's sidewalk Snowball Cart, which debuted this summer. The cart makes Hawai-

a texture similar to real snow — created with a manual ice machine from Japan. Owner Ron Silver says his staff originally started making homemade syrups with no artificial colors or flavorings for the soda fountain, then realized they'd also be delicious on snowballs. The snowballs cost \$5 for up to two flavors like cherry, lime and coconut. Each additional flavor is \$1.

AIS KACANG
(Rasa, 25 W. Eighth St.; rasanyc.com)

This traditional ice dish — a summer specialty — isn't on Rasa's printed menu. But co-owner Camie Lai says that when customers from Malaysia come into the restaurant and see the ice shaver, they know to ask for Ais Kacang (\$8), a traditional Malaysian shave ice dish, for dessert. Lai makes all the components in house, including a palm sugar syrup, jelly made from pandan leaves and rose water, a red bean



Shave ice from People's Pops, scraped by hand from 80-pound block of ice.

Freeze zone

Full-flavored icy treats are keeping the city cool