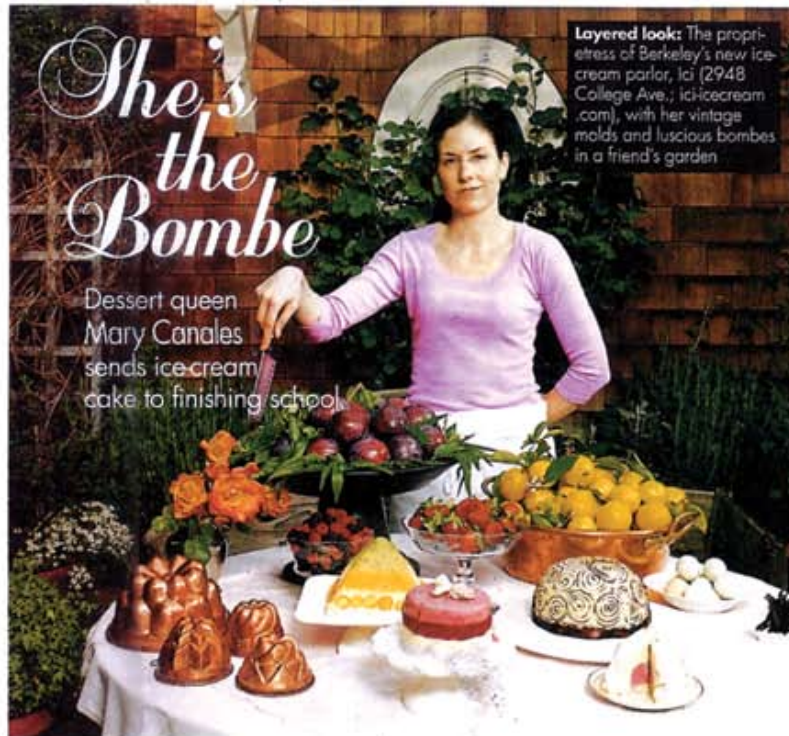


## ELLE ENTERTAINING FOOD



### She's the Bombe

Dessert queen Mary Canales sends ice cream cake to finishing school.

**Layered look:** The proprietress of Berkeley's new ice-cream parlor, Ici (2948 College Ave., [ici-icecream.com](http://ici-icecream.com)), with her vintage molds and luscious bombes in a friend's garden.

Ice-cream cake isn't exactly the kind of dessert that brings East Bay foodies to their knees—unless it's one of ex-Chez Panisse pastry chef Mary Canales' bombes. Canales brings the Alice Waters local-ingredients ethos to her new ice-cream shop, Ici—a concrete-floor, reclaimed-wood take on the classic parlor—with cones, buns, ice-cream sandwiches, and her showstopping interpretation of this nineteenth-century dessert. Using her NoCal food royalty status (there's the Chez connection, and her husband is Oliveto's executive chef, Paul Canales), she coaxes the sweetest creams, the freshest free-range eggs, and the ripest fruits out of the top suppliers. She then transforms flavors like Santa Rosa plum ("I've captured the essence; it's better than the fruit itself," Canales says), Meyer lemon, and honey almond into neo-Victorian sculptures garnished with candied citrus peel, sugared flower petals, meringue, and chocolate. The shop's name is French for "here,"—a play on the word *icy* and on the delightfully Berkeley concept "Be here now"—because there's nothing like one of Canales' adult takes on the kiddie birthday party mainstay to welcome you into the present moment. "You have to eat it before it melts," Canales says.—JULIET GLASS

#### HOW TO BUILD A BOMBE

Serves 6 to 8

Blow your guests' minds with a bombe, named after the round explosives of 19th-century French anarchists, and updated by the very 21st-century Mary Canales

You'll need three seasonal flavors of ice cream or sorbet (try boysenberry and raspberry sorbets with peach ice cream), a sponge cake, and sugared rose petals (see Shopping Guide for recipes). Place a six-inch-round, three-inch-deep cake pan lined with plastic wrap in the freezer. Soften 1½ cups of the flavor you want to be the first layer, then spread it into the chilled pan. Return pan to

freezer until firm, about 1 hour. Repeat process with the other flavors. Using a long knife, cut a ¾-inch-thick horizontal slice of your cake (reserve the rest for another use) and place on top of the final ice-cream layer, pressing down to make it adhere. Freeze at least 3 hours. Unmold and gently pull off plastic wrap. Smooth sides a bit with small spatula. Garnish with sugared rose petals.