Beat: Lifestyle

ARTISANAL ICE CREAMS PAIR PERFECTLY WITH BISTRO RECIPES

ENZO & LILY ICE CREAM SHOP

PARIS, 18.11.2025, 16:30 Time

USPA NEWS - Lionel Chauvin is the Grandson of Raymond Berthillon, and worked for Twenty-Five Years in the Family Ice Cream Shop. The Berthillon Family Story began back in 1954, when Raymond Berthillon decided to try out Artisan Ice Creams in his Café at 31 Rue Saint-Louis. They were a Massive Hit, and News of his Success soon spread...

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His Grandchildren and Son-in-Law, Bernard Chauvin, followed in his Footsteps, making Ice Creams and Sorbets by Hand to preserve their Authentic Taste, and Berthillon has now become a Leading International Brand.

Words from Lionel Chauvin:

"For me, ice Cream is a Family Affair. So naturally, when I opened my Own Ice Cream Shop in 2021, I chose to name it Enzo & Lily, after my Two Eldest Children. Today, I still make all my Ice Creams with Respect for Tradition. What I love most is giving Free Rein to my Imagination, creating Bold Flavors, and playing with Unexpected Taste Combinations."

"I love to explore, try, surprise, and be surprised. I can let you taste a Wild Strawberry Ice Cream or a Mont d'Or-avocado ice Cream that's to die for. I also have Vegan Ice Creams with or Without Eggs: Nocciolata, Pistachio, Hazelnut..."

"We make Each of our Ice Creams in a Traditional, Artisanal Way, always with the Best Products and Ingredients, without Anything Unnecessary. In my Ice Cream Shop, there are no "Fake Tastes." To make Truffle Omelet Ice Cream, I cook a Truffle Omelet, put it in the Ice Cream Maker, and freeze it."

"No Preservatives, no Stabilizers, no Fructose or Glucose. And since we don't over-inflate our Creations, you're tasting Ice Cream, not Air."

"Our Ice Cream Shop is where we produce and sell all our Creations in Tubs, Cones, or Logs. But it's also a Place for Experimentation where I give Free Rein to my Boundless Creativity. Ice Cream Machines, Sorbet Makers, Refrigerated Storage Cabinets—everything is there to freeze all my ideas, from the Most Sensible to the Most Wimsical!"

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Source: Enzo & Lily Ice Cream Shop

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Article online:
https://www.uspa24.com/bericht-26263/artlsanal-lce-creams-palr-perfectly-wlth-blstro-reclpes.html

Editorial office and responsibility:
V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

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Official Federal Reg. No. 7442619