



Famous for Ice Cream





FAMOUS FOR ICE CREAM

There is a side of La Glace, that connoisseurs know and love, a side that is both a culinary and artistic experience and that honors both the host and guests.

artistically finished and tasteful, ice cream presentations have been a flagship for La Glace since the Conditori's origin.

La Glace's ice cream is made from the purest ingredients and keeps with modernity, yet tradition, while exploring imaginative forms and shapes.

La Glace simply means ice cream in French. But, it was not always so simple to serve such an ornate dessert at the table of honor. so that you may appreciate the historical obstacles behind our famous ice cream presentations, we would like to pay tribute to our predecessors by taking you on a little journey back to the world of ice cream production.

The next time you sit before an ice cream presentation from La Glace, you will remember the history of this cultural nugget in which you will delight.



Ice cream before the freezer

In 1870, ice cream production was extremely difficult as it was still decades before both confectioners and private homes had freezers. At the time, ice cream was delivered in a wooden tub that was filled with a large artificial ice block (that had been crushed) mixed with salt. Salt was included to provide cooling. A copper vessel was set over the ice-salt mixture – the vessel was then filled with the cream to be turned into ice cream. Once setup, a long process of a turning a crank, until the ice cream had the correct frozen texture, began.

At the end of the 1800s, dessert was an important part of mealtime. This is why confectioners created impressive ice cream sculptures that could stir a sensation at the dinner table.

Once the ice cream had achieved the proper consistency, it was time to form it into different figures. It could be that the ice cream should be shaped as a hen with chicks, a snowman, Little Red Riding Hood and the wolf, a polar bear with cubs, a horse, a pig, a vintage car, or a swan. There were so many choices.

In the early 1900s, La Glace had over 80 ice cream buckets that were used to deliver ice cream. But, there were complications with both the manufacture and sale of ice cream. For example, it could occur that some of the artificial ice/salt mixture fell on the ice cream that was covered with a copper lid, while being delivered to a customer. If so, then the entire display would be salted and a confectioner could risk being asked to create the whole display again, from scratch.

Furthermore, there was the trouble of having the buckets returned to be used for new orders – especially during Christmas, New Year, confirmations and Easter. 80 ice cream buckets were not sufficient to meet demand.

The original recipe is a godsend...

In 1920, electricity was introduced to La Glace's production. And, in 1924, the new sorbetière was put into use. The sorbetière replaced the manual labor involved in crushing ice, sprinkling salt and turning a crank. It must have been a fantastic revolution for the confectioners of the time. A sorbetière is a machine that freezes ice so that it does not crystallize, on the contrary, the ice achieves certain suppleness. There are many elements of La Glace's ice cream production that are completely unique.

The recipe for ice cream comes from founder Nicolaus Henningsen. He began his recipe book in 1860 and used his collected recipes when he opened La Glace 10 years later. Only the modern necessity of using pasteurized eggs in the parfait ice cream has required a slight correction to the original recipe. The sorbet ice cream is still made of pure fruit juice. In season, we buy fresh raspberries that are completely pressed to make fresh raspberry juice. In today's Denmark, one cannot buy pure juice without artificial sweeteners or preservatives.

The ice cream forms – now more than 130 years old – are still used today in creating ice cream displays. Therefore, it is still possible to order an impressive, ice cream sculpture – perhaps one that was a hit at the end of the 1800s.

The sorbetière that was first put into use in 1924 is still used today – 80 years later. It is unique and cannot be better in the way that it transforms ice to the best possible elasticity and can freeze large quantities in a short period of time.

In the early 1900s, a book was created for the Conditori, displaying various ice cream creations. This book is still used! At that time, there were not so many photographs; so instead, an artist sketched all of the ice cream sculptures. It is still possible to see the original sketches of chosen ice cream presentations at La Glace.

La Glace puts ice cream on ice

We no longer use ice buckets to transport and store ice cream, but all ice cream presentations from La Glace are packed with dry ice. Dry ice is -72C and can keep ice cream frozen for 12 hours at room temperature. After 12 hours, the dry ice evaporates, regardless of storage. If the ice cream has not been eaten in this time, it should merely be placed in the freezer. Since 1870, La Glace has produced nine kinds of ice cream - all of our ice cream is produced without artificial additives.

4 flavors of sorbet: raspberry, strawberry, lemon and orange. Sorbets contain only water, sugar and pure fruit juice.

2 flavors of parfait: mocha and nougat. Parfaits contain, besides mocha or nougat, heavy cream, sugar and egg.

3 flavors of rich ice cream: vanilla, chocolate and pistachio.

Our rich ice creams contain, besides chocolate and pistachio, heavy cream, milk, egg yolks, and the finest vanilla. Ice cream specialties from La Glace, have since 1870, been French Ice Cream Displays. It is a beautiful ice cream sculpture composed of various figures with half vanilla and half sorbet. Some of the figures include a bunch of grapes, carnations, roses, beehives, and cornucopias. The base is made of nougat, mocha, or sorbet. And, the whole presentation is decorated with green marzipan leaves, white meringue and red berries. These presentations have been a favorite for generations of Copenhageners as well as others.

Conditori La Glace Specialty:
French Ice Cream Dessert
6 pers. 450 DDK / 8 pers. 600 DDK
10 pers. 750 DDK / 12 pers. 900 DDK



We would be thrilled if you are enticed to experience the pleasure of serving, or indulging yourself, in one of our spectacular La Glace ice cream presentations.

Ice cream prices:

Conditori La Glace creates unique ice cream displays on special order. Here, we provide an idea of our ice cream prices. As an aside, the effect of an ice cream display tends to be priceless and completely unforgettable.

Horse
1400 DKK

Crinoline girl
1400 DKK

Stork
1150 DKK

Pigs
1400 DKK

Vintage car
1400 DKK

Icebear
1150 DKK

Duck
1400 DKK

Airplane
1650 DKK

Icebucket
small 1150 DDK / big 1400 DDK

All these ice cream displays serve minimum 12.



