

Local Food Innovators: Duff's Ice Cream



Founded, run, and handcrafted by **qualified Food Scientist and Ice Cream Architect**, Olivia, Duff's Ice Cream is the perfect combination of science and art.

With **fresh ingredients, premium handmade ice cream and smashing flavour combinations**, Duff's creates an experience like no other for ice cream fiends all over the Central Coast.

We caught up with Olivia to find out more about how she's "**turned memories into a tasty, drip-tastic legacy**", all from the back of a vintage ice cream truck.



Duff's Ice Cream has delighted the tastebuds of adults and children alike since opening in 2021. What makes Duff's different to traditional ice cream trucks?

As a Food Scientist, I make all of our ice creams by hand and sling it from my 1981 Ford Transit ice cream van.

I use flavours you remember from your childhood, throw in a 'chunk' and a 'chew' and swirl it into something gooey and delicious!

My favourite flavour combinations include rose ice cream with lemon curd swirl and goat's cheese ice cream with foraged blackberry jam or fresh banana. Some of the other polarising (but all the more fun) flavours include stout beer ice cream with fig jam or coffee ice cream with peach jam swirl.

Duff's is locally known for our ice cream sandwiches called 'S'wiches', which are made of milk and cream-based ice cream, sandwiched between two macaron style biscuits, then smothered in biscuit butter, crumbs, lemon curds or jams.

Sounds delicious! What do you think it is about your ice cream that keeps your customers coming back for more?

We always have something new, exciting or unexpected, but use familiar flavours so you want to try it even if it's out of your comfort zone!



As the industry becomes more saturated it's important for businesses to think outside the box. How have you implemented innovation into your business?

Ice cream is the perfect medium for flavour experimentation. Duff's is a place for creating innovative flavours and unique combinations using all natural ingredients.

My favourite example of this is my bubble gum ice cream, made with a secret combination of fruits. It has perfectly pink bubble gum vibes and taste to match, using only natural fruits that I puree myself.

As a flavour connoisseur, you must be very drawn to using quality fresh produce in your creations. Are you currently working with any local businesses or suppliers?

I try to include local produce and suppliers where possible. I've previously used pecans as mix-ins that I picked myself during the harvest festival from The Pecan Lady's farm, oranges from East Coast Juice, and apples and strawberries that I handpicked at Bilpin.

I love learning about fresh produce at Long Jetty Farmers Market, or Noraville Green Markets where I sling ice cream.

I also do pop-ups with local businesses such as Rigatoni-For-Toni and at local cafes like Rise Mofu and The Secret Café.

With a number of disruptions to the hospitality industry in recent years, what one challenge has had the greatest impact on Duff's Ice Cream?

The rain! The die-hard fans still come and line up in the pouring rain (how lucky am I?!) but it has caused major disruptions to the supply chain, and as a micro business this means getting the stock you need is hard.

Unfortunately, it doesn't look like the rain will be going away anytime soon. How have you learnt to tackle this challenge?

I've worked really hard to adopt a "use what we've got" mentality and work with the seasons. If it's in season or I manage to get an abundance of one type of fruit or mix-in, I'll change my menu to suit.

That's a smart move. What type of support would help you the most looking towards the future?

Grant funding would be the most helpful for my business. I started without any funding by selling my Mini Cooper to purchase the ice cream truck – best buy ever!

Your customers would agree! What do you think the Coast's hospitality landscape will look like in five years' time?

There have been so many cool businesses popping up during the pandemic and loads of people from larger cities moving here too. I see the Coast hitting the food scene hard and truly becoming a foodie haven.

100%. Any final words?

Yes, I also do private events. Weddings, birthdays, you name it – I can bring the sweet vibes to your special day!



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