

# Carpigiani Announces Top Winners for its King Of Prussia Gelato Challenge - Carpigiani

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## Carpigiani Announces Top Winners for its King Of Prussia Gelato Challenge Gelato Festival World Masters - Announcing the 3 Best Gelato Artisans of Pennsylvania that will Compete at the North American Semifinals in 2024

Carpigiani is proud to announce the top three winners of its **King of Prussia gelato challenge**, held in King of Prussia, Pennsylvania, at **Rosito Bisani East Coast Office**, on February 26.

The top three winners, and their winning flavors, are:

***First place:*** **Angela Cicala** of Cicala Restaurant in Philadelphia (PA) with the flavor "Sant'Oranzo".

*Description:* toasted almond gelato with blood orange marmelade & Napolian taralli

***Second place:*** **Vincenzo Tettamanti** of Gemelli Artisan Gelato in West Chester (PA) with the flavor "Fresh Ricotta, Rosemary & Raw Honey".

*Description:* fresh Pennsylvania ricotta with infused rosemary and Raw wildflower Honey

***Third place:*** **Justine MacNeil** of Fiore in Philadelphia (PA) with the flavor "Smoeres".

*Description:* burnt marshmallow infused gelato with milk chocolate fudge swirl & crushed housemade Graham crackers inspired by New York's childhood memory

The King of Prussia gelato challenge is one of three North America regional gelato challenges to be held in 2024 as part of the Gelato Festival World Masters. Three winners from each of the regional challenges will advance to the North America Semifinals in 2024. The Gelato Festival World Masters, sponsored by Carpigiani and Sigeo – Italian Exhibition Group, is holding a four-year series of competitions to find the world's best gelato. Over the 2022-2025 time period, a series of regional competitions will be held, with the final global competition to be held in 2025 in Italy.

The gelato creations are judged on the choice of ingredients used, technical structure, craftsmanship in creating the recipe and visual impact. At each competition, the gelati will be judged by a panel of esteemed judges. **Judges** for the North America challenge in King of Prussia were:

- **Nick Elmi**, Chef of Laurel Restaurant in Philadelphia (PA);
- **Emilio Mignucci**, Owner of DiBruno Bros;
- **Mike Traud**, Founder of Chef Conference;
- **Ben Fileccia**, Senior Vice President | Strategy and Engagement at the Pennsylvania Restaurant & Lodging Association;
- **Gregorio Fierro**, Pizza and Restaurant Consultant, Chef and Master Instructor at Scuola Italiana Pizzaioli.

The Gelato Festival debuted in Florence, Italy, in 2010, and soon expanded throughout Italy and the rest of Europe. The first North American challenge was held in Colorado in 2017. After more than 80 regional festivals and more than 3,500 gelato artisans participating, the winner of the most recent Gelato Festival was **Ádám Fazekas** of Budapest, Hungary, with his Frutta di Pistacchio (Pistachio Fruit) gelato in 2021.

Other contestants in the King of Prussia challenge were:

- **Anna Crucitt** of Mercurio's in Pittsburgh (PA) with the flavor "Caramel Coffee Crunch";
- **Jason Corosanite** of Café Vine in Philadelphia (PA) with the flavor "Pineapple Upside Down";

- **Michael Mulinix** of Mike's Gelato in Dayton (MD) with the flavor "Lemon Raspberry Crunch";
- **Galen Thomas** of Cloud Cups in Philadelphia (PA) with the flavor "Blueberry Mascarpone Crumble";
- **Kimberly Zanni** of Gelato di Babbo in Hummelstown (PA) with the flavor "Strawberry and Champagne";
- **Nick Corso** of Dolce Vita in Sewell (NJ) with the flavor "Sicilian Cannoli";
- **Colin Dyckman** of Boro Gelato Co in Wilmington (DE) with the flavor "Caramel Macchiato";
- **Darin Carminati** of Carminati Creamery in Glenside (PA) with the flavor "Campfire Caramel".