

LA Unscripted | June 21st, 2022

Ok folks We are changing things up tonight from cold spots to Icy gyms and lots of local cool flavor It's your guide to L A the unscripted way And tonight we order you to chill out Hello everyone and welcome to L A unscripted from the level hotel South all of in downtown Los Angeles It is summer in the city So we decided to really turn up the cool factor and we're kicking things off with bubble waffles and ice cream So good You guys traditionally there are breakfast food but at the Dalai Lama you can make a waffle into whatever you want it to be Hi I'm Christy and Dana I dare you to come be a waffle master at the Dalai Lama The waffles are basically like a staple of the ice cream here So we have our Belgian og liege waffle and we have our Hong Kong style bubble waffle Not only is it like so beautiful and it's like so Instagram worthy but it's also really really really delicious Our two owners we have Eric Scoff and Sam Baru and Sam He grew up in the south of France and there was a Llama Farm Super close to him There was a Lama named Dolly and he just loved her So he took that image back with him and he and Eric both just have like a love for food He actually sent two of his France based chefs over to Belgium because he really wanted it to be an authentic recipe Ok So I have my shirt I have my gloves I have my expert What are we doing today Ok So first thing we're gonna make our version of an ice cream cone which is the bubble waffle The bubble waffle it's more of like a fluffy pancake texture Whereas the Belgian waffle is like thicker It's a bit richer I didn't realize that the bubble waffle was the number one street food in like Hong Kong Oh my God Look what a golden brown delicious Look at that Look how perfect the bubbles are So now we're gonna pick our ice cream flavor Cookie monster cookie monster The cookie monster ice cream is vanilla base It's Oreo Clubs and it's cookie dough But we also have like UBE we have Macha green tea we have Horchata and we're known for our really fun flavors OK Now you can pick whatever toppings you want OK Basically I'm a five year old So anything a five year old would want We also offer an OG Box which has really blown up on all of our to go apps like Postmates and doordash because it's perfect It's like a family style waffle meal Basically you can get a six piece or a 12 piece and then you can add as many toppings as you want on the side Ok So it's the final exam of the Waffle Master And that is trying art creation Oh my God People come in and they come with their families one day they come with their date the next Like it's just a really fun environment for everyone Ok So I have an idea

Yeah this creation should be called the Dana Lama I think that's brilliant Dana Lama A matter of fact I think we should change the whole shop for the D A lama OK You guys have gained about £1000 on this job and I couldn't be happier Ok It's Jasmine's turn out to get a sugar high and she's doing it with the fluffy snowball in Long Beach Snowballs are extremely popular in the city of New Orleans I mean you can throw a bag up and hit a snowball stand My name is Kevin Lee I'm the owner and founder of Fluffy Snowballs I wanted to create a place that was very nostalgic There is a distinction between a snowball and a snow cone You all familiar with a snow cone A crunchy piece of ice with some maybe Kool Aid syrup on it that drips to the bottom Snowballs is a rich it's like a rich shaved ice confection Very very finely shaven like the texture of snow or powder And it's topped with various savory and delicious flavors How did you learn how to do that So I started making snowballs at like 12 years old at my grandmother's store I migrated here in 2005 Same weekend I moved home Hurricane Katrina happened I left my family during a hide at a debacle and I got in my car drove non stopped praying to God and came to California because people say it was the land of an opportunity Went straight to the Red Cross said my name is Kevin Lee I need food shelter and clothing and uh they provided me with some assistance So I took all of my life savings I began to map out uh fluffy snowballs design the concept all during the height of a pandemic When I look at my life the totality of my life Um I know it's something greater than myself My grandmother was my strength my protector Um And I know for a fact that she's proud even on her deathbed All right guys So Kevin and Darren are putting me to work I'm going to be stirring up some simple syrup Wish me luck Use really distilled purified water and then we heat it up then we pour the cane sugar in and then once we add the concentrate then you'll begin It'll bring the flavor to light No kool aid in here baby The story Cheesecake is insane But the Georgia peach is so addictive Oh my goodness This explosion of flavor in my mouth My gosh And I didn't even get the gummy bear Wait hold on We have four sizes We have the Jazzy the Crescent City the big easy and the knowledge its all based off of nicknames of the city of New Orleans You gonna make me cur when I created Fluffy's every detail was like paid attention to So the color is purple green and gold It just shines and shimmers and gives that feeling of um a Mardi Gras Come on in and get you a snowball baby What flavor we got over 45 flavors baby Come on It's where the snowballs reside where the snowballs reside look so good but I cannot lie when it comes to ice cream delivery systems It's all

about the Sammy for me and I met the queen of Cool House I'm Natasha founder of Cool House and Dana I dare you to come chill with us in Culver City and scoop Some ice cream sandwich Really iconic product is the ice cream sandwich That's what we're known for I have been hearing about Cool House in Culver City for years They make these ice cream sandwiches and their monsters We definitely going with the Sammy It's world famous It comes in this little edible paper So what you're giving people besides like this amazing ice cream but also this packaging beep beep So I'm an L A native I'm actually third generation and we're actually the only national ice cream brand that's truly from L A So it's funny because Cool House a lot of people ask why the name it's after the Bauhaus design movement So that's why we have the H A US Very architectural My background's in architecture Rem Coolhaus is one of my favorite architects but then they do kind of look like little cold house So you know you've got your cookie floor slab and roof and your ice cream walls Oh my God Look at these flavors Yeah we've got three Carre dough milkshake and fries What is that So that was like designed for I feel like there's you know that whole covert world like dipping the fries I wanted to make sure those people felt seen you know so we made a little flavor where we throw the fries in already and it's so good when we were starting the ice cream company The only thing we could really afford to do was an ice cream truck and we wanted to re invent it for our generation So we wanted to launch a Coachella But then when we tried to get an ice cream truck the only thing we could afford was a beat up postal man with no engine So you know how are we going to get it to the desert We figured out that if we join AAA plan um we got one free 200 mile tow So the morning of coach he pretended the truck broke down even though it never drove and they towed us to the desert And so this is kind of the newest cool house development right These are um premium cones There's no real premium cone in the whole marketplace like in the country Who said Natasha I don't know if you know this but some of your um ice cream is deep frosting over there Check that out Yeah just look at that just so you know Bananas Foster Hi Natasha Thank you Oh OK bye OK Coming up I scream you scream We're all screaming for more cool spots to chill out We'll have them for you when we come back Welcome back to L A unscripted Everyone from downtown Las Level Hotel on South all of and our super cool round up of so house most chill spots It's a turn out a screen for ice cream and she found an L A classic This is a dream shoot Let's go eat some ice cream Mcdonald's is actually a dairy not an ice cream company And we were founded in Santa

Barbara in 1949 We make our ice creams and everything that goes into our ice creams So we'll get our own raw milk and cream into the dairy and we will do everything 100% from scratch California is in our roots It's our heritage Um We're a family owned family operated company still You know we like to pride ourselves on being California's finest What are some of our people's favorite flavors when they come into the store So there's everything from double peanut butter chip or salted caramel chip There's eureka lemon and Marion berries These flavors sound amazing I can't wait to try them Are we doing a blind taste test We are going to do a blind taste test Like everything else you eat with your eyes so blindfolded It's going to be really interesting to give you a couple of these ice creams and see if you can guess what they are Are you ready for the blind tasting I guess I have to be right So here's the first one What do you think Yeah I wonder what that is What is it It's some type of straw strawberry or like cherry She's good people That's our Santa Barbara strawberry ice cream Ok Number two is a classic mcconnell's flavor That's a pot bite It is a big bite Ice cream is about bounty Hm Hm What do you think about that one Ok There's two options that it could be like a cookie dough or a salted caramel I I think she got it That's our sea salt cream and cookies It's like both of them together Ok Now here's a little bit of a palate cleanser This is another classic mcconnell's flavor like lemons So that's a lemon ice cream with a Marion berry swirl one This is one of my favorite relatively new flavors of mcdonald's a little bit more challenging I have no idea That's our honey and corn bread cookies Now that I've clearly mastered that I feel like I should hop behind the counter and do my own sundae My own L A unscripted sundae And what's our first step First step is putting on our gloves All right let's do it All right So then you grab your bowl All right And just scoop I'm gonna do this one right here because I think it looks really pretty Next is toppings Sprinkle me on top just a little bit Yeah Just a scoop And now Oh wow Oh wow All right Yeah So you're just gonna take one scoop You're just gonna drizzle it on Beautiful That is our whipped cream Shake it up and then spray and then you're gonna want to create a tower Got it Uh Yeah maybe it needs a cookie I think I can't wait to try this unscripted delicious sundae Thank you Olivia And we couldn't leave Megan Tell us out of this dessert spectacular So she's checking out Brave Robot where no animals get harmed in the making of the magic ice cream You scream we all scream for brave robot ice cream Paul Ka Thank you so much for being here today You're the co-founder of Brave Robot ice cream Tell me all about it Why is it so good and so healthy for you We realized

about six years ago that plant based ice creams just taste terrible So we decided to figure out why and what we found out is that it's the dairy in dairy that makes dairy taste great We we found another way of making the proteins you will get from animals without animals Everybody knows about fermentation It's used to make beer and kombucha we use the same thing It's nothing new So we produce we feed them sugars and we use fermentation which is an age old technique What that gives you is the the creamy drippy melty feel you want from ice cream So when people are eating this and it tastes good it's not that it's sugar coated with something irregular It is something that is all natural So it's it's a world's first It's the end of a long process But for us it's the start of something really exciting because it starts with very rubber ice which is available all over the country Now that can go into all of the dairy products Why is it called Brave Robot Yeah we had this vision of a wall E type character that was just fighting against this food system that's broken So we always say dairy is great but the way dairy's made is broke Yeah we have eight flavors available today um from the classics like a lot of chocolate and vanilla and peanut butter and fudge But we have some real fan favorites coming through a hazelnut chop chunk which is hazelnut butter and chocolate swirls in there And we have our raspberry white truffle which people are loving who gets to taste test We must have tasted um with me and my kids but with 200 different samples as we were going through this process So there's ice cream all over the house The kids love it their friends love it And I love the simplicity of the packaging What goes into being creative with that We wanted to make it as sustainable as possible so that the packaging is recyclable and we wanted to use the least ink possible and we will be right back with two more cool spots One that mixes hip hop with ice cream and one that six generations in one pop shop will be right back Welcome back to L A unscripted everyone from the level hotel in downtown L A and we think it's time for you all to chill or in this case All Chill Jasmine is back with another cool hot spot We used to joke around about retiring one day and opening a record shop and this is sort of a way to sort of meet in the middle Hi I'm Julian Petty The co-owner of All Chill All Chill Combines and marries my wife's love for ice cream which she makes and my love for hip hop which I curate at the shop So we run different exhibits where we may highlight a hip hop artist We've highlighted Slick Rick We've highlighted a tribe called Quest We've highlighted Snoop Dogg and what I mean by highlight we'll have memorabilia we'll have merchandise we'll have posters and these are things that you just can't find

everywhere We try to create an experience something like a museum but not that serious How did you guys come up with a name All Chill man I think it was just Janelle I was co-owner of a chocolate company and we had an event our whole display melted and my partner who was a chef made popsicles basically with ingredients that we were already using for our our truffle um centers And she said well what if we call it All Chill I thought it made sense When we were talking about opening our ice cream shop We are residents of Lamar Park and my family has been here since the forties and there's also a tradition of mom and pop There's an appreciation for the mom and pop shops in this community I make all of the ice cream I come up with the flavors Friends will have ideas My Children have come up with some of the flavors and I experiment until it's right I have traditional recipes like our sweet cream or vanilla chocolate And then we get more adventurous into the whiskey praline or saffron and pistachio This is like some seriously good ice cream guys all of the ingredients that organic sugar organic cow powder Really taking the time to focus on quality ingredients because we deserve it Oh my goodness It's so creamy and good I know that you're pushing into vegan hood So we made watermelon lime seasonal sorbet again using organic ingredients It is so good It's like a great great great combination We've been doing our pop ups since January We've had the place since October We're still developing the place The people in my age range you know forties late thirties they're blown away you know they just stand around and obviously they love the ice cream but they look at the memorabilia they really study it they ask questions they take pictures and post it on Instagram The overall goal is to put smiles on Facebook That's the overall goal And for our final stop how about a coconut Sunday that has six generations of ice cream makers behind it Now this is the kind of Dana dare I fully support I come from six generations of ice cream makers I'm Martin Ken owner of pop's artisanal creamery And I dare Dana to make our signature coconut sundae We have a little bit of everything and within that just a mix of different cultures And I used um L A's diversity uh uh just like as a foundation to to make creative flavors such as you know Thai tea We have a you know this Thai community like uh street vendors you know we see the fresh fruits in the L A area who doesn't like you know the fruits and put the a little bit of lime So we again recreate that into ice cream I come from six generations of ice cream makers Uh from Belize is literally my family's tradition I learned how to make ice cream from my grandfather right who learned from his grandfather he taught me how to ride a bike And then I

started doing all the the stunting So I grew up cracking coconuts pouring it shaving it We couldn't go out and play my friends unless my mom was like are you done with those coconuts Because we did everything with coconut back in Belize from from treats to you know from coconut milk or coconut um cream to we we make in our in our like staple foods like rice and beans things like that For me it was a good way to show something interesting in a coconut bowl I am ready for this coconut Let's do this All right We got Damon here my little brother It is a family affair She is the general manager I am shaving fresh coconut and we're going to use the shell for the Sunday and then we're going to use the shavings on top You've got your Thai tea ice cream your rum raisin your fresh honey lavender your little umbrella Who needs to travel to an island Everything is done with love I want it to be welcoming and and um um diverse um like our flavors pops is such a big part of me and um um we connect with the community as many ways as possible We just open up our our third location in Santa Clarita and to have 100 and 50 people waiting outside um to serve about 12 to 1500 people in a weekend Um Completely surreal It's been six generations so far You have two kids Do you want to make it seven generations The one thing is it's been all boys in the family all the men That's why you know the name pops I only have daughters so the girls are gonna take it from here and that is all the time we have for tonight Thank you so much for joining us for this brain freeze chill out Spectacular And thanks to this very cool hotel level on south of I think I'm going to take a dip in this private pool right behind me We'll see you next time Good night