

The Magic Ingredient

Our small batch frozen custard is made with the finest ingredients in the Finger Lakes' region, from organic milk to fresh, seasonal delights like luscious strawberries and local wild mint.

And when we say local, we really mean local.

Many of our ingredients are not simply from the region—they're from down the road. We're proud to be part of the Finger Lakes' agricultural legacy, where farmers have been cultivating crops on some of the country's richest soil for centuries. With so many perfect ingredients, our flavors are as much about what we leave out as what we put in. That's why you'll never read a Spotted Duck recipe that includes gums, stabilizers, or artificial ingredients.

Our mission is simple—to make unforgettable flavors that give you the joy and satisfaction only found in a truly delicious and honest dessert.

Spotted Duck
FROZEN CUSTARD

OUR PROMISE

We promise all our frozen custard, cones and cookies are handmade from scratch with mostly local, organic ingredients and eggs from our farm.

We DO NOT use corn syrup, artificial colors and flavors, gums or stabilizers.

CUSTARD VS. ICE CREAM

Ice-cream is a term used to describe a variety of frozen desserts including frozen custard. Frozen custard has additional requirements such as butter fat and egg yolk content.

FLAVORS

We capture the "flavors of the Finger Lakes" by seeking out hardy herbs, craft beverages and northern fruits. These ingredients are handcrafted into compotes and syrups to be folded into fresh batches of custard.

DUCK EGGS

Eggs play a pivotal role in the production of frozen custard. **Duck egg yolks** are much larger which results in a richer, creamier frozen custard. They are also higher in vitamins, minerals and flavor! To ensure the highest standard of quality, the duck eggs used to produce our frozen custard are from local farms.

OUR DUCKS

We love the Ancona's for their striking black and white color patterns, and the Khaki Campbells which are champion egg layers! Most ducks will only lay 3-5 eggs a week. It may seem like they are stacking, but their egg laying career is longer, for they will lay more years than a chicken.

Our ingredients are sourced right in our neighborhood

