

At the brand new Katrina Ice Cream, a blend of cultural inspiration in every bite

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The churro shake

Katrina Ice Cream's soft opening last weekend marked a dream come true for owners Hector Andujo and Maria Luisa Coronado. While the shop at Sixth and Central is brand new, they first thought up the idea more than 15 years ago when they were still living in Chihuahua City.

After moving to Albuquerque, Andujo took a bit of a career detour, working on custom home renovation projects with a focus on flooring. He eventually hired a man named Hector Haros to help out, and it proved to be an enduring working relationship. Now, Haros has followed the couple from flooring into the ice cream business, where he takes on a number of jobs including, when certain Downtown-focused newspapers call with questions, interpreter.

"They're saying that back when they lived in Mexico, they had thought of opening an ice cream shop over here," Haros relayed during a recent conversation. "With something different, unique. Like, in their menu, they have ice cream and churros." The menu includes a milkshake served in a glass mug with sprinkle-coated <u>churros</u> tucked into dollops of whipped cream. While the loops of fried dough are a celebrated feature of Mexican and Spanish cuisine, the combination offers an unusual twist on two classics.

"They actually came up with it," Haros said, relating Andujo's explanation. "He's trying to put more culture into the mix here."

Indeed, Katrina is no ordinary sweets shop: The menu also features <u>boba</u> smoothies, whose chewy tapioca pearls first gained popularity in Taiwan, and a dish called "mangos n' cream." (A pictorial tour of the menu is below and other items are TBD.)

Although the ice creamery is a family business, "Katrina" isn't a family name. It references la Calavera Catrina, the iconic figure of an elegantly dressed skeleton associated with <u>Día de los</u> <u>Muertos</u>.

Catrina first appeared in <u>a zinc etching</u> by groundbreaking Mexican lithographer <u>José Guadalupe</u> <u>Posada</u>. When Diego Rivera painted her prominently in <u>a 1947 mural</u>, she skyrocketed to international fame. Since then, people across Mexico have proudly embraced Catrina as a symbol of the country's blended Indigenous and Spanish heritages.

Andujo and Coronado chose the name to reflect their roots as well as the cross-cultural mix of ingredients on their menu.

As for switching the "C" to a "K"? Andujo said they changed the spelling just "to have a unique aspect." Another twist, in other words - like churros and ice cream.

—By Karie Luidens

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