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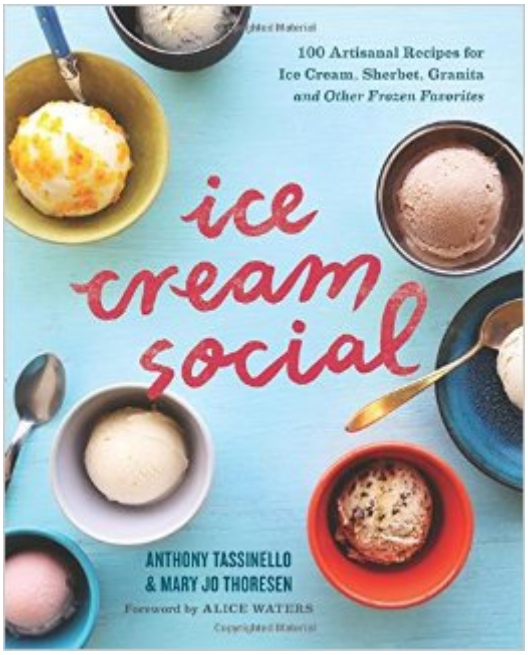
Ice Cream Social: 100 Artisanal Recipes For Ice Cream, Sherbet, Granita, And Other Frozen Favorites



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Synopsis

â œThe next time youâ ™re even thinking of going out for an ice cream cone, grab this book instead and take it into the kitchen because the best ice cream recipes imaginable are between these covers.â •Â â ”JOANNE WEIR, James Beard Award-winning authorDelightfully Simple Recipes To Sweeten Any OccasionChez Panisse veterans Anthony Tassinello and Mary Jo Thoresen show you how easy it is to recreate the flavors and comfort of your local ice cream shop at home in this irresistible celebration of all things sweet and frozen.Focusing on simple yet creative flavor combinations, Ice Cream Social walks you step-by-step through basic techniques to make your own ice cream, sherbet, granita, frozen yogurt, and other delightful treatsâ ”from the classic and nostalgic to the surprising and festive.Start planning your next ice cream social with:100 recipes that showcase fresh, seasonal ingredients (such as London Fog Ice Cream, Creamy Lime Sherbet, Vietnamese Coffee Ice Cream and more)Troubleshooting tips and a straightforward techniques primer that will ensure delicious results every timeFestive ideas and indulgent desserts for all types of gatherings, from kid-friendly events to adultsâ ™ only fetes.Sauces and toppings galore to elevate any ice cream gathering from ordinary to unforgettableWhether youâ ™re new to ice cream making or looking for new takes on traditional favorites, Ice Cream Social covers all you need for making luscious desserts that everyone will love.

Book Information

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Customer Reviews

The cover of this book really grabbed my attention. I love ice cream! I remember making ice cream with my grandfather the â œold fashioned wayâ •. We would sit on the front porch making ice cream

and he would tell us stories about when he was a young boy. I sure do miss those times. The book doesnâ ™t show us how to make ice cream the â œold fashioned wayâ •, but it does have a lot of information. It goes into detail about what equipment you should use, the best ingredients and ice cream machine to use. Not only are there recipes for ice cream, but there are recipes for other frozen treats. The recipes in this book are easy to followâ |.it does look a little intimidating at first. There are not photos for every recipe, but the ones that do have photos look amazing. The recipes require â œrealâ • ingredients. You know exactly what is going into your ice cream. Most of the recipes are started with a base ice creamâ |.once you learn this recipe it will be easy to make your own flavors and explore. This book is very organized:Chapter One-Ingredients and EquipmentChapter Two-TechniquesChapter Three-ClassicChapter Four-ChocolatyChapter Five-FruityChapter Six-NostalgicChapter Seven-SurprisingChapter Eight-FestiveChapter Nine-BoozyChapter Ten-and to top it offâ |This book has it all. I would definitely recommend this book to anyone who loves ice cream or frozen treats! I received this product at a discounted rate in exchange for my honest and unbiased review.

I got this book during a period of public discount which made it nearly free, but no review was required or promised.I wish this book had more pictures in it, but the recipes are good. It does have some pictures, and they are all very nice, full color, large photos. I just really love it when there is one for every recipe.It is a very comprehensive book for ice cream lovers- it discusses ingredients, equipment, and techniques. The step by step directions are complete and clear. There are ample recipes for ice creams, ices, sorbets, and other frozen treats based on fruits/juice/creams. I loved also that there are topping recipes included, such as the perfect whipped cream, fudge sauce, ect.It is a paperback. It’s easy to handle and not too thick or heavy, but there are a lot of good recipes in it. Maple Walnut is my favorite. I appreciated that the author remembers even little things- like removing skins off walnuts- that are included to help the ice cream be the best it can be. I love chocolate, and there are a lot of really good looking chocolate ice cream recipes that I can’t wait to try. The ingredients are very easy to find, but these recipes do often use a LOT of cream and custard type cooked recipes with eggs. I did not see a lot of condensed milk in the recipes, instead, where I’d expect to see that, the recipes called for milk and sugar. The recipes don’t take a lot of shortcuts, but that all equals to the very best ice cream in my experience.

I’m teaching my daughter how to cook/bake/ect. I have fond memories of spending time in the kitchen with my mom and I want my daughter to have similar memories. However, my daughter

LOVES ice cream. So I thought learning how to make ice cream from scratch would be fun. Because I am using this book to teach my daughter I really appreciated the first chapter where it discussed the different type of measurements and equipment. Great way to help a newbie understand. Then we moved on to technique. This was educational for both of us. I've never really made ice cream so I appreciated learning the different techniques used to make ice cream.From there it went to recipes! When I saw there was a recipe for pineapple sherbert I knew that was going to be our first one. I LOVE pineapple sherbert but can rarely find it in a store. So that was what we made. We both agreed the hardest part was straining and squeezing all the pineapple juice out. But it was so good! There are recipes in there for several other sherberts, which I am sure we will try!Beyond sherberts there are other frozen treats like ice cream granitas and more.I gave Ice Cream Social a 5-star review because it can be used as a teaching book because of the information provided in the first chapter, it's full of recipes and each recipe has a tip to help make the recipe easier and we had a blast making our first sherbert together as a family. I received this book at a discount in exchange for my honest and unbiased review. All thoughts and opinionsâ ‹ expressed are 100% my own.

My kids have been asking for a long time if we can make our own ice cream. We have an ice cream maker that has been sitting unopened for many years in our basement, but I never had a recipe book to use with it, so I ordered Ice Cream Social - a great book filled with ice cream and sorbet recipes that we can make WITHOUT an ice cream maker! I love this because I can use all FRESH and healthier ingredients, and knowing exactly what is going into our bodies is very important to me. As soon as the book arrived, my kids sat and read through all of the recipes, marking the pages of the ones they want to try. Every recipe in the book sounds better than the next. This weekend we will be attempting our FIRST batch of homemade frozen Honey Yogurt....mmmm, it sounds delicious! FYI, if you will need an ice cream maker to utilize this cookbook.I received this product for free in exchange for my honest and unbiased review.

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