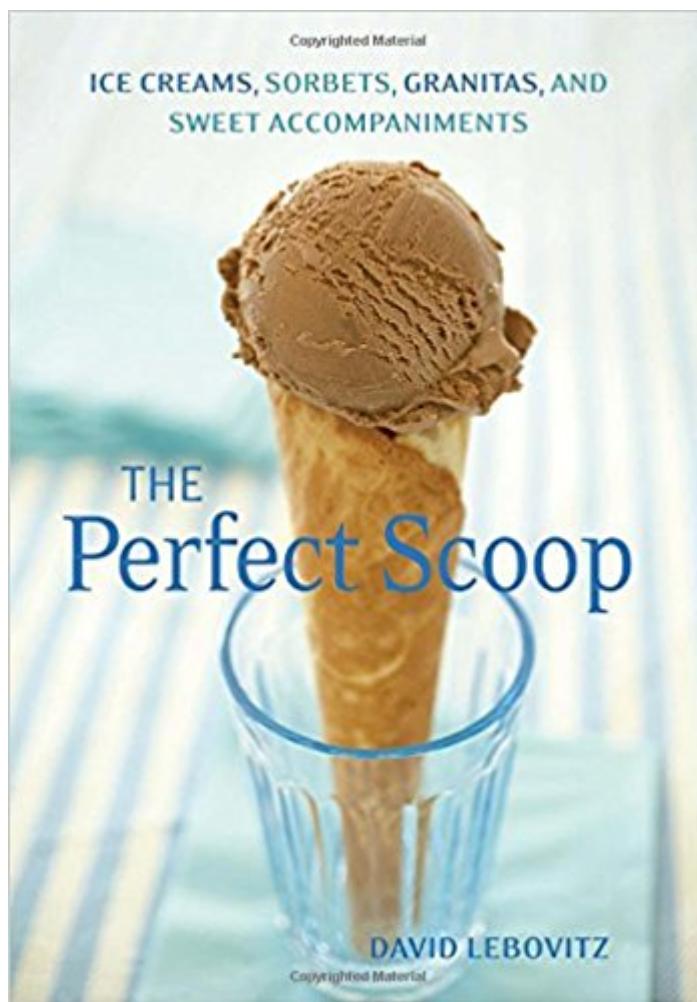


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The Perfect Scoop: Ice Creams, Sorbets, Granitas, And Sweet Accompaniments



Synopsis

Ripe seasonal fruits. Fragrant vanilla, toasted nuts, and spices. Heavy cream and bright liqueurs. Chocolate, chocolate, and more chocolate. Every luscious flavor imaginable is grist for the chill in The Perfect Scoop, pastry chef David Lebovitz's gorgeous guide to the pleasures of homemade ice creams, sorbets, granitas, and more. With an emphasis on intense and sophisticated flavors and a bountiful helping of the author's expert techniques, this collection of frozen treats ranges from classic (Chocolate Sorbet) to comforting (Tin Roof Ice Cream), contemporary (Mojito Granita) to cutting edge (Pear-Pecorino Ice Cream), and features an arsenal of sauces, toppings, mix-ins, and accompaniments (such as Lemon Caramel Sauce, Peanut Brittle, and Profiteroles) capable of turning simple ice cream into perfect scoops of pure delight.

Book Information

Paperback: 256 pages

Publisher: Ten Speed Press; 4.4.2010 edition (May 4, 2010)

Language: English

ISBN-10: 158008219X

ISBN-13: 978-1580082198

Product Dimensions: 7.4 x 0.7 x 10.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 561 customer reviews

Best Sellers Rank: #39,560 in Books (See Top 100 in Books) #9 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #10 in Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts #18 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy

Customer Reviews

Lebovitz, a former Chez Panisse pastry chef and author of The Great Chocolate Book, credits his "first and craziest, most insane summer job" — as an ice cream scooper at a soda fountain — with inspiring his lifelong devotion to ice cream. The author's 25 years of experience as a frozen-dessert maker are put to excellent use in this wittily written, detailed volume. Step-by-step photos and advice on selecting an ice cream machine will reassure ice cream amateurs. Experts and novices alike will appreciate tips for selecting the best citrus and creating unusual but complementary pairings (apricots go nicely with Olive Oil Ice Cream). An impressive array of flavors is available for the making, like Chocolate Peanut Butter Ice Cream, Vanilla Frozen

Yogurt, Fresh Fig Ice Cream and Pear Pecorino Ice Cream. Sorbet, sherbet and granita also are explored in depth, as are ice cream "vessels," such as brownies and crepes. Great photos and plenty of practical advice combine to make this an appealing and useful resource for the dessert aficionado. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to the Hardcover edition.

"The original ice cream tour de force." •Cookbooker.com, paperback edition review, 6/2/10 "Here is the rare book in which the recipes live up to the delicious promise of their names . . . The collection of ice creams ranges from the sophisticated to the delightfully childish." •New York Daily News 2007 Top 10 Editor's Picks in Cooking, Food & Wine "The Perfect Scoop digs right into what you need to know for successful ice creams, sherbets, gelatos, sorbets, frozen yogurts, and granitas." •New York Times "Having churned out ice cream at home and in professional kitchens for a quarter century, Lebovitz can guide even a beginner to a great frozen experience. . . . Truly the Good Humor man of home ice cream." •San Francisco Chronicle One of the best gift books of the year: "The scoop in the title is perfect, and so is everything else about this cookbook on homemade ice cream. It's informative, full of charm, and loaded with irresistible and impeccably tested recipes." •Seattle Post-Intelligencer "Everything you need to know about making anything remotely connected with ice cream . . . Lebovitz is an entertaining read . . . the recipe headnotes alone are worth the price of the book." •Oregonian "Packed with beautiful photos and great-sounding recipes." •Omaha World-Herald "If you are one of those people who 'scream for ice cream,' then you will whoop for The Perfect Scoop. . . . Ice cream aficionados should be delighted with The Perfect Scoop. It is delicious." •Peter Franklin's Cookbook Nook, United Press Syndicate "The author's 25 years of experience as a frozen-dessert maker are put to excellent use in this wittily written, detailed volume. . . . Great photos and plenty of practical advice combine to make this an appealing and useful resource for the dessert aficionado." •Publishers Weekly "If you love cold sweets but never dared own an ice-cream machine for fear you'd soon weigh 300 pounds, then consider this book; you may just find some happy compromises." •Epicurious.com "This is the only book you'll ever need to make stellar ice cream." •Gale Gand, host of Food Network's Sweet Dreams "Finally, someone has done real justice to my favorite food, ice cream. David's book is full of new ideas for cold delights and great takes on my favorite chocolate treats." •John Scharffenberger, cofounder of Scharffen Berger Chocolate Maker and author of *Essence of Chocolate* "I screamed, you'll scream" •we all scream for David's wonderful ice cream! I highly recommend this book for all

ice cream junkies."Ã¢â€šâ€•Sherry Yard, pastry chef at Spago and author of *The Secrets of Baking*"The Perfect Scoop is luscious and perfectly luxuriousÃ¢â€šâ€•even David's accompaniments and accessories ('mix-ins' and 'vessels' as he calls them) sparkle sweetly."Ã¢â€šâ€•Lisa Yockelson, author of *Baking by Flavor* and *Chocolate Chocolate*From the Hardcover edition.

This is a fantastic classic ice cream book! Easy too! Everything weÃƒÂ¢Ã¢â€šâ€œve tried has been delicious, with the focus on flavor, and theyÃƒÂ¢Ã¢â€šâ€œre not overly sweet.

Recommend!Pictured below:1-2) Delicious! I made the Fig Ice Cream ÃƒÂ¢Ã¢â€šâ€œ p 80 with ripe figs off of the tree in our backyard, and it was outstanding! Easy, too. There were no eggs involved, so we were eating it about 1 1/2 hours after we started! His is a stunning magenta color because he's using black mission figs. Ours is a more understated color because our figs are green with a pink center. I topped it with a homemade dulce de leche and a balsamic glaze from Trader Joe's. This is the yummiest thing we've done with our figs.3) Aztec

ÃƒÂ¢Ã¢â€šâ€œHotÃƒÂ¢Ã¢â€šâ€œ Chocolate Ice Cream ÃƒÂ¢Ã¢â€šâ€œ p 29. Two kinds of chocolate, cinnamon, and chile powder give this great depth of flavor. There are no eggs in it, so itÃƒÂ¢Ã¢â€šâ€œs another quick one. If I pull out the ice cream right after the cycle is done running, but before it goes onto its final chill, itÃƒÂ¢Ã¢â€šâ€œs soft serve consistency.4) Rum Raisin Ice Cream ÃƒÂ¢Ã¢â€šâ€œ p 53. This has eggs in it, which takes a bit longer, but makes for a much richer base. This is *fantastic* ice cream!5) Passion Fruit Ice Cream ÃƒÂ¢Ã¢â€šâ€œ p 94. Love this one. Really rich, fruity tropical vacation in a cup. I think this would make a fun adult milk shake with a little rum or tequila.6) Dried Apricot-Pistachio Ice Cream ÃƒÂ¢Ã¢â€šâ€œ p 75 in Crepes ÃƒÂ¢Ã¢â€šâ€œ p 233. This is my new favorite ice cream. The apricots simmer and soak in a little Pinot Grigio, and the whole thing tastes like a kiss of sunshine. Absolutely divine.7)

Toasted Almond and Candied Cherry Ice Cream ÃƒÂ¢Ã¢â€šâ€œ p 60 with Candied Cherries ÃƒÂ¢Ã¢â€šâ€œ p 215. Awesome stuff! My daughter just asked if I could make this to layer into her birthday cake. If you don't have a machine yet, I love this thing!Ã¢â€šâ€œ Cuisinart ICE-100 Compressor Ice Cream and Gelato MakerAnd these ice cream tubs are the bomb! .Tovolo Glide-A-Scoop Ice Cream Tub - PistachioÃ¢â€šâ€œ keep your flavors straight in the freezer.

I got this book based on what others on have said. They weren't kidding, this is really the only ice cream recipe cookbook you need. I will only write about ice cream as that's what I love and what I bought it for. This book also has recipes for sorbets, and granitas. For reference I own three other

ice cream books. A Ben & Jerry's Homemade Ice Cream & Dessert Book, Molly Moon's Homemade Ice Cream, and A Big Gay Ice Cream. All these are fine on their own. B&J's is a bit vanilla and has safe flavors, Molly's was too experimental, and Big Gay Ice Cream was okay. This book has all the prerequisite classics like chocolate, and vanilla; to modern favorites like cheesecake, or toasted coconut [see photos]; to some unconventional flavors and combinations like sweet potato, and orange-Szechwan pepper ice cream. I have a lot of pages bookmarked as I slowly make them one by one. One thing I really wished they had was more photos. The photos provided are few and compositionally-bland; they should've hired a better photographer to take more pictures of their delicious recipes. One of the "secrets" of making ice cream, and revealed in this book is: you should add a little bit of matching alcohol to all your ice creams. The reason for this is to help with the consistency of the ice cream. It won't make it too hard to scoop. Example: say you make cherry ice cream, you would add a teaspoon of cherry liqueur. If you have chocolate ice cream, you add a chocolate liqueur. The point is not to make it alcoholic, but to help with the creamy nature of home-made ice cream. That is one of many tips in this book. If you want to start making ice cream today, I recommend getting the following items: A Tovolo Ice Cream Tub. A Tovolo Ice Cream Scoop. A Cuisinart Ice Cream Maker. A Cuisinart Compressor Ice Cream and Gelato Maker, if you have the budget. Buy this book to discover new and wonderful ice cream flavors you can make yourself, or give them as casual party gifts for people (instead of, say a bottle of wine). And remember, use the freshest and purest ingredients for the best taste. Recommended.

I just started making my own ice cream because store-bought ice cream is considered a "dairy product" and generally cannot be classified as "real ice cream" anymore. Sad. Just take a look at the listed ingredients -- there's stuff on there I haven't a clue what it is. "The Perfect Scoop" has introduced me to the world of ice cream making where I can choose what goes in it. The Philadelphia-style recipe on page 25 is a good place for beginners (like me) to start. With time I'm sure I'll progress to more complicated recipes. The book is nicely bound with photographs and a great addition to display on my coffee table.

I absolutely LOVE this book! Bought it a month ago and have made 4 recipes....all winners! The vanilla ice cream is exceptional, as is the peach. Love the lite chocolate sauce, too. Chocolate raspberry recipe is quite delish...just be sure to strain the seeds before freezing. Best purchase I could've made to go with my Cuisinart ice cream machine. Everyone raves about the ice cream! FYI

-- it always tastes best right out of the machine freshly made, but holds up well in freezer, too. Very happy with this book!

Great recipes with delicious results. Have tried several different recipes and loved everyone of them. Highly recommend!

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