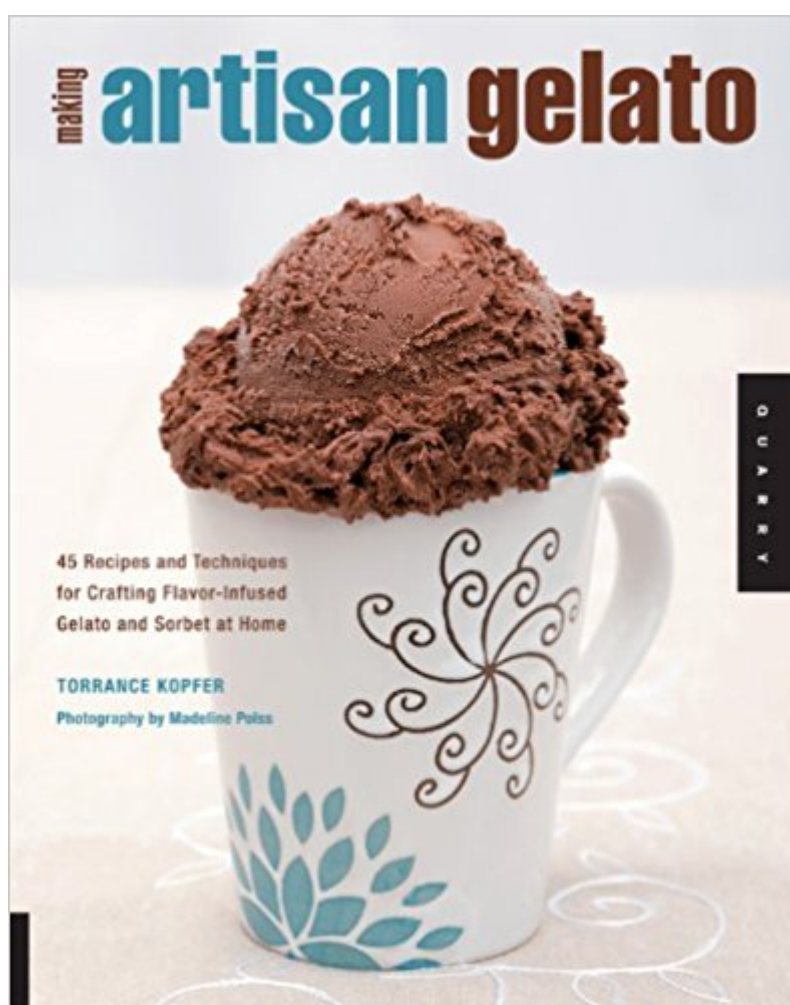


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Making Artisan Gelato: 45 Recipes And Techniques For Crafting Flavor-Infused Gelato And Sorbet At Home



Synopsis

The word gelato, in Italian, simply means “ice cream,” but its meaning has shifted to define a type of high-end frozen dessert, made with milk, not cream. Gelato also has 35% less air whipped into it than ice cream, heightening its rich mouthfeel without tipping the scales. Gelato, in all its luxury, is simple to make at home with a standard ice-cream maker. Making Artisan Gelato, following on the heels of Making Artisan Chocolates, will offer 45+ recipes and flavor variations for exquisite frozen desserts, made from all-natural ingredients available at any grocery store or farmer’s market. From pureeing and straining fruit to tempering egg yolks for a creamy base, the gelato-making techniques included in Making Artisan Gelato ensure quality concoctions. Recipe flavors run the gamut—nuts, spices, chocolate, fruit, herbs, and more—with novel flavor pairings that go beyond your standard-issue fare.

Book Information

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Customer Reviews

Torrance Kopfer

Wonderful book

easy to make recipes.

I purchased this book via kindle. It took me a little to adjust to this digital way of looking at a cook book. The author gives really good tricks and is very informative. I did the peach gelato and the

strawberry one. They are very similar in technique. It came out great. I preferred the peach one. The strawberry one was good but it wasn't as intense in flavor as the peach, maybe because the fruit itself was not as flavorful, under ripened. The only thing about making gelato with a home ice cream maker, and not an industrial machine, is that you will get some parts of the gelato taste a little more 'crystalized' texture'. It still is very good but it is as hard to get that smooth consistency all the way around. The best thing about this book, is that you know what you are eating once you make the gelato. Instead of buying the store brand with all the weird ingredients!, Enjoy it!

If you want to make the most delicious gelato then buy this book. The recipes are dynamite and you will get rave reviews!

Most informative and many marvelous ideas for flavors and spot on recipes.

If you are a newbie gelato maker, this is the book for you. The reader receives detailed instructions on the history and process of making gelato. While I had trouble making gelato at first, the book helped me through the rough spots and got me through. Now I can make my own gelato at home with ease. Thank you!

I have made most of the gelato in the book and they are all amazing. If you are a beginner, get this book. The beginning of the book explains all of the techniques with great pictures as well. This guy knows his stuff!

I love the ice cream so much I have to write a review. Over the weekend I made cookies n cream ice cream since it was the simplest and I had all of the ingredients on hand. This recipe turned out beautifully creamy, not eggy. The ice cream wasn't frozen solid being in the freezer for couple days and still creamy. I only used half of the base for cookies n cream. The other half I mixed with strawberry jams topped with chop fresh strawberries. Recommend this for anyone.

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