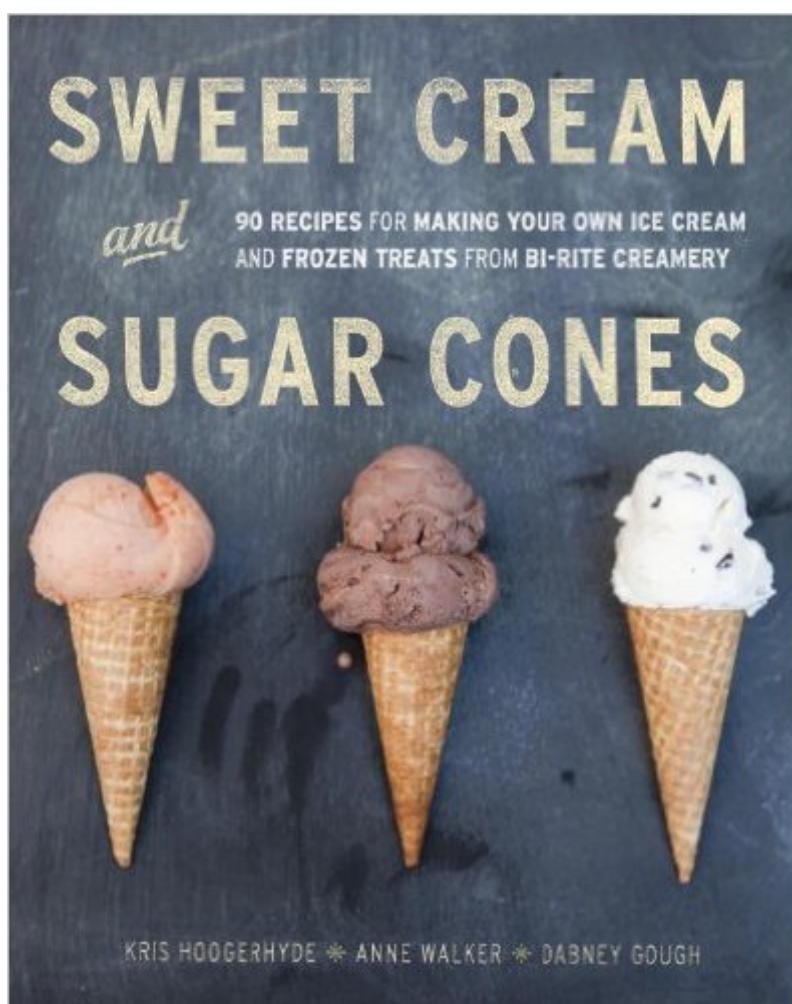


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Sweet Cream And Sugar Cones: 90 Recipes For Making Your Own Ice Cream And Frozen Treats From Bi-Rite Creamery



Synopsis

An irresistible guide to making 90 intensely flavorful handmade ice creams from the country's top artisanal ice cream shop, including the smash hits Salted Caramel and Balsamic Strawberry, plus other favorites. San Francisco's Bi-Rite Creamery is as well known for its small-batch, handcrafted, show-stoppingly inventive ice cream as it is for the long line that snakes around the block. Guests young and old flock to the destination ice cream shop, craving a toasty banana split, a jewel-toned ice pop, a scoop of cooling sorbet, a mouthwatering ice cream sandwich, or one of the best ice cream cakes around.  Lucky for ice cream lovers, Bi-Rite Creamery's secret is in plain sight: their irresistible goods are all made using top quality, farm-fresh, seasonal ingredients—locally sourced, whenever possible—and now you can bring their legendary creations into your home. This essential guide to making your own delicious ice cream and treats covers all the classic flavors and delectable variations, plus creative combinations like Orange-Cardamom, Chai-Spiced Milk Chocolate, Balsamic Strawberry, Malted Vanilla with Peanut Brittle and Milk Chocolate, and Honey Lavender.  Driven by the Creamery's most popular flavors, each chapter in Sweet Cream and Sugar Cones serves as a meditation on a particular ingredient. Featuring recipes for Bi-Rite's famed cakes, frostings, pie crusts, and cookies, you can easily mix and match to create an infinite array of delicious custom frozen treats. Filled with step-by-step techniques and insider's secrets, this lavishly illustrated cookbook will turn your kitchen into a personal Bi-Rite Creamery (without the long line).

Book Information

Hardcover: 224 pages

Publisher: Ten Speed Press; 3/18/12 edition (April 17, 2012)

Language: English

ISBN-10: 1607741849

ISBN-13: 978-1607741848

Product Dimensions: 7.8 x 0.8 x 9.8 inches

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

Average Customer Review: 4.7 out of 5 stars  See all reviews (100 customer reviews)

Best Sellers Rank: #40,286 in Books (See Top 100 in Books) #10 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #12 in Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts #18 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy

Customer Reviews

This is a beautifully made book. First the good stuff. I like it because it has a:

- 1) Very nice layout and photographs. It is just a cool book. Love the design.
- 2) Nice organization (chapter on vanilla, chocolate, caramel etc.)
- 3) Excellent step-by-step instructions accompanied by beautiful, clear photographs
- 4) Helpful explanations and tips throughout the recipes!

I've been *seriously* making ice cream for about 2 years now. That means, as a home baker, I churn out about 2-4 quarts a week (no, I don't eat it all). My go to reference has always been *The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments* and recently I've been going through *Jeni's Splendid Ice Creams at Home*. Of course, I experiment on my own. I have two ice cream makers: Cuisinart ICE-21 Frozen Yogurt-Ice Cream & Sorbet Maker, White and Cuisinart ICE-30BC Pure Indulgence 2-Quart Automatic Frozen Yogurt, Sorbet, and Ice Cream Maker. The two things that bothered me with this book are the following:

- 1) First, their salted caramel is famed.

I am completely new to home ice cream making. I bought a home ice cream maker recently and ordered three ice cream books from and set out to enjoy and explore this new culinary frontier. I thought I'd attempt the pumpkin pie ice cream in *Sweet Cream and Sugar Cones*, just simple enough in technique for a novice to try with a reasonable ingredient list. I gathered my ingredients and scanned the recipe to be certain that I understood the technique. I set out to unravel the mysteries of ice cream. Then I noticed I had an ingredient left over. Nowhere in the recipe does the book state when to incorporate the pumpkin puree. In a pumpkin pie ice cream! I read the recipe 3 times completely while doubting my literacy skills. No, it isn't in there. So after I'd tempered my eggs and whisked them into the hot cream, I added the puree. My ice cream turned out smooth, rich, and creamy, but I have no idea when I was supposed to incorporate the ingredient. It blows my mind that out of three cookbooks, I'd pick the errant recipe on my first try. If not for this flub, I'd give the book 5 stars. It is a nice hardback of the variety that will lie flat on your countertop while you work. The photographs of the ice cream will not fail to make you salivate all over the pages. It has a nice intro to ingredients and equipment for the ice cream kitchen and then progresses to a primer on ice cream techniques, including information on additional cold desserts such as granitas or even making a cake to layer your yummy ice cream on. The sections are divided by flavors: vanilla, caramel, chocolate, coffee and tea, nuts, berries, citrus, herbs and spices, and tropical fruits.

I am fairly resistant to cookies and cakes and pies, finding them heavy, overly sweet and not worth the calories, though they can be good on occasion. But when it comes to frozen treats, I'm apt to be

as silly as a five year old. If you are going to indulge in a frozen dessert, it might as well be the best there is. And if you like fruit ices, which I do, the commercial ones available can taste artificial, overly sweet and not terribly good. One point this book makes that I totally agree with; the "litmus test" of a good ice cream maker is their vanilla (to quote my husband; "If you can't make a good vanilla, I care not for your tutti-frutti." He'd always test out the vanilla first when we'd go for ice cream.) This book has many, many exciting recipes, and of course you will need an ice cream maker. You don't actually have to have an ice cream maker for a few of the recipes, although it does help in the process. For example, one of my favorite recipes, granita, is frozen in the freezer and takes advantage of the fact that freezing solid and only stirring up occasionally, will result in ice crystals. These are anathema in ice cream, which should be creamy and smooth, but granita is a kind of frozen slushy snow that depends on a granular texture as part of its charm. I really enjoyed the mango sorbet--and it uses the interesting addition of tapioca syrup to sweeten (though you can substitute simple sugar syrup.) Why tapioca syrup? It has the properties of corn syrup (preventing crystallization) but it doesn't come from possibly GMO corn. Nice touch. No mangos? Fresh nectarines can work too. The sorbets also include herb and tea flavored, and there are also green tea ice creams and flavors you won't find in most shops.

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