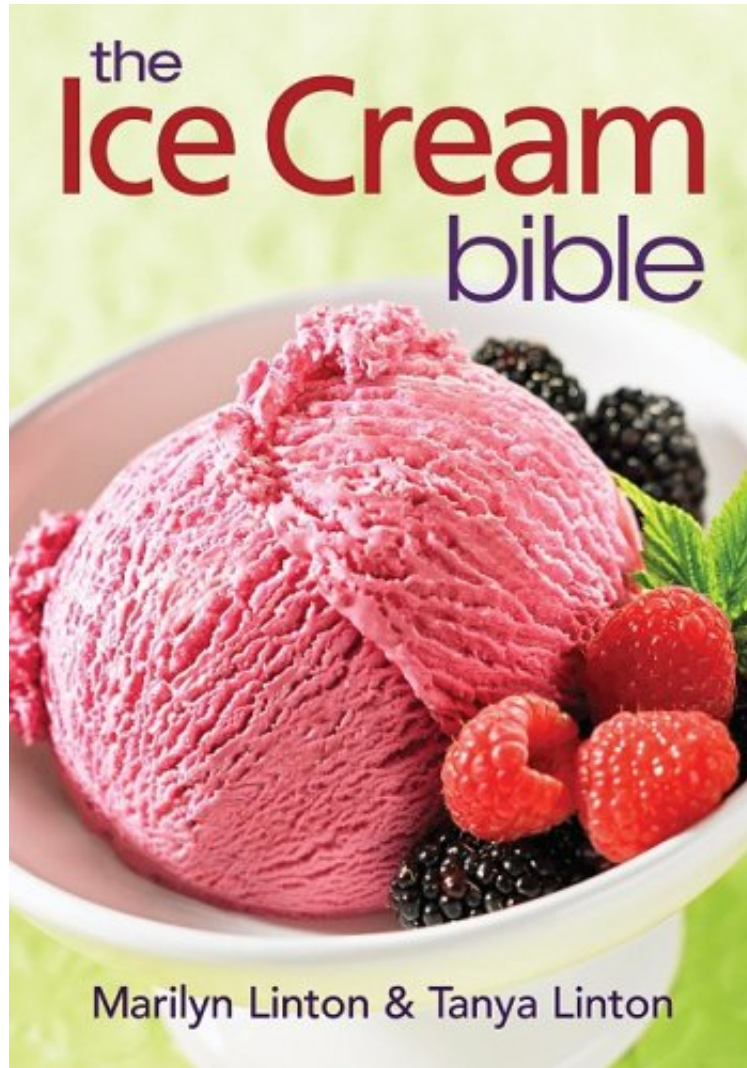


[Download ebook] The Ice Cream Bible

The Ice Cream Bible

Marilyn Linton, Tanya Linton

**Download PDF / ePub / DOC / audiobook / ebooks*



DOWNLOAD



READ ONLINE

#1082039 in Books Marilyn Linton and Tanya Linton 2008-04-11Original language:EnglishPDF # 1 10.00 x .75 x 7.00l, 1.38 #File Name: 0778801799272 pagesUsing the easy and delicious recipes in The Ice Cream Bible and an ice cream maker, home...296 pages, softcover 10"H 7"W | File size: 22.Mb

Marilyn Linton, Tanya Linton : The Ice Cream Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ice Cream Bible:

0 of 0 people found the following review helpful. Ice Cream BibleBy shamangrllI've made several of the recipes from this book and I've enjoyed them. I usually cut down the sugar, but I do that with all recipes. I'm going to try some of the savory recipes next. I like the recipes because they are clear and don't involve lots of extra steps. Also, I have a small ice cream maker, and so far I haven't needed to adjust recipes because they're too much for my machine. Great book.1 of 1 people found the following review helpful. rum raisin!By pabI haven't tried a lot of the recipes in this

book, but I have tried a few. The ones that I've tried taste good. However, I have to comment specifically on the rum raisin recipe. This recipe is worth, IMO, the price of the book alone. I've made it for a number of people in the past and they have all thought that it was one of the best ice creams they have ever tasted. It was not my favorite ice cream flavor in the past, but I decided to give it a whirl from this book a while ago. Now it is my favorite. Great stuff! 5 of 6 people found the following review helpful. Delicious Recipes--Many Variations--That Fit Small Ice Cream Maker By Lynne E. I like THE ICE CREAM BIBLE, but I'll be using the recipes for inspiration, not cooking directions, after my recent disaster making the "Caramel Ice Cream" recipe. Ice cream is pretty simple: you combine sugar, milk, cream, egg yolks (for custard ice cream), and flavorings; cook the mixture (for custard ice creams); then chill and ultimately freeze the mixture in an ice cream maker. So you buy an ice cream recipe book mainly to learn what ingredients are needed for a particular flavor, and the proportions--and this book is a terrific choice for this purpose. However, THE ICE CREAM BIBLE repeats the same standard preparation directions over and over again in every recipe, just changing the ingredients. That's okay for most ice creams, but NOT for caramel ice cream. In the book's recipe, Step 2 says to stir sugar and water together over medium-low heat until the sugar is dissolved, and then to "[c]ook, stirring constantly, until deep amber color." With most custard ice creams, you do indeed cook the mixture, stirring constantly. But when you're trying to caramelize sugar--which I had never done before--the one thing you do NOT do is stir the mixture! What you do, is boil the sugar/water mixture, swirling the pan from time to time (if you must do something), until the mixture changes color. If you stir the mixture constantly--as I did, following the recipe instructions--all the liquid will boil away, and you will end up with a big lump of white crystallized sugar that is fused to your saucepan. After two failed attempts, I found and watched an online cooking video that explained how to caramelize sugar. After that, when I made the "Caramel Ice Cream" recipe without stirring, the ice cream was delicious. The recipes in this book are the right size to be easily frozen in a 1-1/2 quart ice cream maker. There are many, many recipes, including recipes for basic ice creams (e.g., chocolate, vanilla, peach), exotic ice creams (e.g., black pepper and cloves, avocado lime, red bean), and standard variety ice creams (e.g., butter pecan, pistachio, key lime, lemon custard). The book also has mouth-watering, full-color photographs of many of the finished ice creams. The book includes good introductory material about ingredients and equipment, and recipes for sauces, gelatos, ices and sorbets, drinks, and low-fat ice milks and yogurts. I rate this at 4.5 stars, rounded down to 4 stars because of my "Caramel Ice Cream" misadventure. Other ice cream recipe books that I highly recommend are Williams-Sonoma Ice Cream (good complete instructions for Caramel Ice Cream); The Perfect Scoop (excellent instructions for making custard ice creams); and The Best Ice Cream Maker Cookbook Ever (lots of good recipes and instructional material).

Homemade ice cream is the ultimate treat and the ultimate comfort food! Ice cream's appeal is truly universal, and it delights all ages. And thanks to the many ice cream makers now on the market, it's easy to create an amazing variety of ice creams, granitas, sorbets, gelatos and ices that will satisfy in ways store-bought ice creams never could. When served to guests, homemade ice cream can be even more impressive than the fanciest cakes and tarts. There are many benefits to making your own ice cream: homemade ice cream is creamier than store-bought, it is made with fresh, wholesome ingredients, and you can customize your choices according to your personal preferences, making it organic, low-fat, low-cholesterol or nut-free. Kids are fascinated by the process of making ice cream - it's a fun task that families can share while creating fond memories at the same time. Marilyn and Tanya share 200 innovative, inspiring and luscious recipes, from Chocolate Macaroon Ice Cream to Carrot Ginger Ice Cream to Kiwi Gelato, along with classics like Honey Vanilla Ice Cream, Peanut Butter Chocolate Ice Cream and Peach Ice Cream. With so many sumptuous recipes to choose from, the sky's almost the limit!