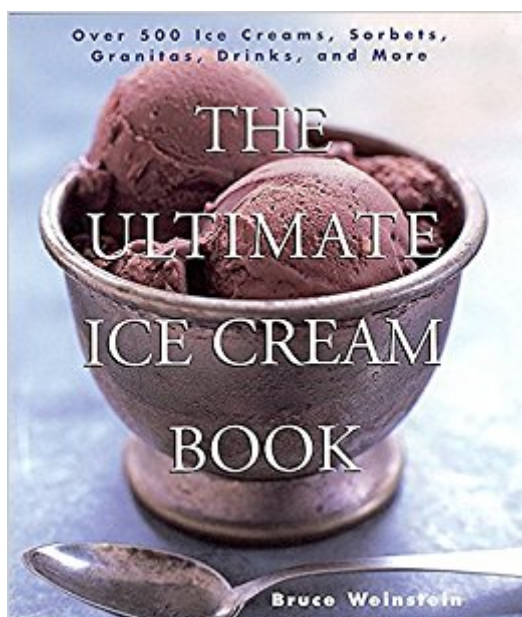


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# The Ultimate Ice Cream Book: Over 500 Ice Creams, Sorbets, Granitas, Drinks, And More



## Synopsis

The Ultimate Ice Cream Book contains enough recipes to fill your summer days with delicious frozen desserts -- but after acquainting yourself with this book's hundreds of tempting concoctions, you'll want to use it every day of the year. With over 500 recipes, author Bruce Weinstein has put together the most comprehensive cookbook of its kind, covering just about every conceivable flavor of ice cream, sorbet, and granita; dozens of different recipes for shakes, malts, and other cold drinks; how to make your own ice cream cones; and toppings galore. If you ever worried that you might not get full use out of your ice-cream maker, cast your doubts aside. Ice cream recipes feature such unusual flavors as lavender, chestnut, rhubarb, and Earl Grey tea. Even Weinstein's vanilla ice cream is anything but plain, with variations like Vanilla Crunch, Vanilla Rose, and Vanilla Cracker Jack. There is also a plethora of light, refreshing recipes for sorbets and granitas, with flavors like Apple Chardonnay, Coconut, and Kiwi. Top everything off with the author's recipes for homemade sauces. Whether it's a special event or a midnight snack, The Ultimate Ice Cream Book has what you need to make any occasion a little sweeter.

## Book Information

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## Customer Reviews

Weinstein is a man who takes his treats seriously. Although his instructions are sometimes too sober for the subject matter and require some commitment, the ice creams, sorbets, sweet and savory granitas, toppings and drinks are served up with flair. There are roughly 70 recipes for ice cream, each with a number of variations, and several dozen more for sorbets. On the conservative

end are four recipes for plain old vanilla and three for chocolate. For the sophisticate, there are ice creams flavored with thyme, lavender and Earl Grey tea, as well as tempting varieties using less common fruits such as fig, passion fruit, mango and rhubarb. Mix-in ideas abound with such concoctions as Ginger Ice Cream with bits of candied chestnuts, Classic Mint Chip with mini chocolate chips or Cashew Ice Cream topped with Trail Mix made by adding coconut, sunflower seeds and raisins. Weinstein even offers main course ideas: How about floating a scoop of avocado in a gazpacho soup or freeing borscht into a granita? To top things off, he provides recipes for hot fudge and other toppings, as well as for black cows and sodas that will turn any kitchen into a soda fountain. July) Copyright 1999 Reed Business Information, Inc.

Here are recipes for just about every ice cream imaginable, from four different versions of plain old vanilla to Avocado Ice Cream (it's really more of a chilled guacamole served as a garnish for gazpacho). Weinstein includes dozens of basic recipes for ice creams, sorbets, and granitas, with innumerable variations, along with sodas and shakes, hot fudge and other toppings, and even homemade ice cream cones. Recommended for most collections. Copyright 1999 Reed Business Information, Inc.

Like all books of this kind it is missing tons of recipes to qualify for the title. I could do a better book myself with dozens of missing recipes. However if you want to make some unusual Ice Creams like Cashew it includes a good recipe. Want to make Plum Ice Cream and need to know how much plum to use this book will solve that problem. His techniques often need improvement and changes but it really fills in for item like Almond & Amaretto Ice Cream which are never even mentioned in most Ice Cream books. It can help you develop even better Ice Creams or sorbets from those listed as I have already done a few times. Yes, it has a few odd recipes but most are perfectly edible.

awesome book! Made my first ice cream the Ginger one and added lime juice YUMMMY! Made the Honey Mead-Honey ice cream with 1/4 cup whiskey. I would cut down on the whiskey, maybe use half as much; it was awfully strong, but still good!

I've had this book on my shelf for years and only recently have had a chance to use it--finally got an ice cream maker! It's a great starter book--the recipes are simple, straightforward, and plentiful. It runs the gamut from your more "pedestrian" flavors (like vanilla, chocolate, etc.) to things like sweet potato and ginger. The recipes overall seem to be lighter than other ice cream recipes out

there--relying on more milk (as opposed to cream) and fewer eggs. The results still have been creamy and delicious, despite being (somewhat) healthier. The coffee ice cream recipe, by the way, is exceptional! I do wish there was more information on the hows and whys of ice cream making, but overall, it satisfies (especially for a book collecting dust unused for years!).

For being a book printed in modern times, the look and feel is that of an older text book, void of any pictures. The recipes are very basic custard and Philly styles. It's a very boring book. Look elsewhere for "ultimate."

Ice cream is a simple affair, really, but there are a few standards in this book that really jump out in front. The Vanilla Ice Cream made with sweetened condensed milk was judged "the best ice cream I've ever had" by a panel of children and adults (disclaimer: they were friends and family, but who will be quicker to tell you the truth? Tip: add a real vanilla bean to the custard base). And the lemon and lime sorbet recipes are so wonderful. Despite its surface simplicity, ice cream is a versatile food, and even 500 recipes doesn't cover the amazing diversity one can bring to the dessert. For example, the lime sorbet recipe made with pomegranate juice in place of water? Stupefyingly good. The orange ice cream recipe with passion fruit syrup and crushed cocoa nibs added? Subtle and sophisticated. Start with this book and use your imagination. If you love ice cream, buy this book. You'll love it even more once you start using these recipes.

We bought this book along with several others when we got our Cuisinart ice cream maker a couple of years ago, and this is the book we turn to most frequently. Results are consistently good and ideas in the book are creative and help you begin to make up your own recipes. There are recipes here for ice cream, sorbets and granitas, ice cream toppings, drinks like malts, shakes and sodas, and even a section on how to make your own cones! There are over 100 pages devoted to ice creams, each taking one or two pages for the basic recipe and a number of variants; for example, the peach ice cream entry also contains recipes for peach ginger, peach macaroon, peach melba and peach thyme ice cream. I have tried over twenty of these recipes and have been very happy with them all. Great resource to go with your small ice cream maker.

I had never made ice-cream before but I have tried several recipes from this book, both sorbet and ice cream, and I think it is absolutely terrific! I love the fact that you can find any recipe you can think of, it features all fruits, nuts, you name it, all starting with fresh ingredients. One main recipe also

gives you several alternatives if you want to make it extra special which gives you hundred of possible combinations. But do yourself a favor and follow the quantities exactly. I tried to outsmart it and put a little less sugar in my first sorbet and it turned out icy... For the next ones I made (mango, then lemon, hum, both delicious), I used exactly what was recommended and it was perfect! It actually was not too sweet or too creamy. Some of those recipes do require a bit of prep and cooling time, especially the ice-cream ones, but I guess this is what it takes to make them extra delicious. My favorite is definitely the pistachio ice-cream, worth every minute of taking those pistachios off the shell, you can't buy anything like that anywhere!

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