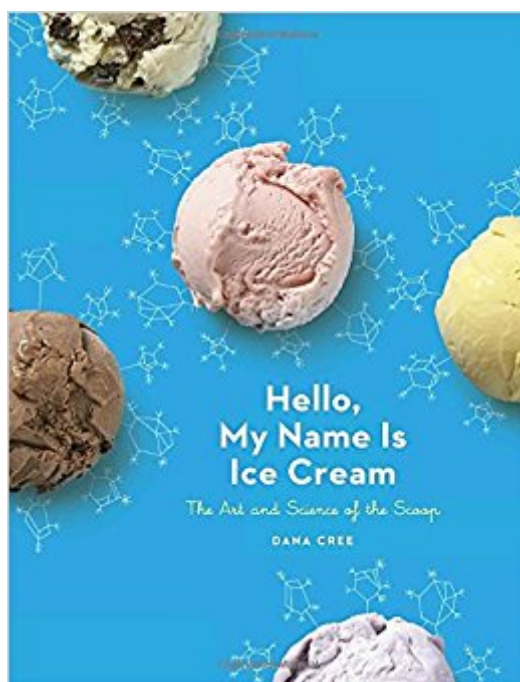


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Hello, My Name Is Ice Cream: The Art And Science Of The Scoop



Synopsis

With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is Ice Cream explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. Hello, My Name is Ice Cream is a combination of three books every ice cream lover needs to make his or her own delicious blends: it is 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics--super chocolately chocolate and Tahitian vanilla--then evolve into more adventurous infusions, custards, sherbets, and frozen yogurt styles. And then there are the mix-ins, simple treats elevated by Cree's pastry chef mind, including chocolate chips designed to melt on contact once you bite them and brownie bits that crunch.

Book Information

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Customer Reviews

DANA CREE is a two-time James Beard Award-nominated pastry chef who worked at Paul Kahan's Blackbird in Chicago. She recently joined 1871 Dairy, a company that is reintroducing dairy production to Chicago, and is expanding her line of gourmet ice creams, "Hello, My Name Is", currently sold at Publican Quality Meats in Chicago.

It took me a little bit (about two weeks) to read some recipes and Dana Cree adventures. I also

order few missing things , like 'Malic acid' and 'Stabilizer' in order to make some recipes.I am content with the outcome. I will keep testing it, but, so far 'thumb up.'

Almost all you'll ever need to know about making ice cream is all in one place - this book. nice hard cover, quality pages with a good use of pictures and different colors that keep your eye interested and just seem so appropriate for such a book. The author goes into detail about what each ingredient does for your ice cream and why it's necessary, giving a sort of brief, easy to understand chemistry lesson behind the mechanisms that go into creating once cream. The author has much experience as a chef, and has done much research of the craft. there are recipes for ice creams, sherbets, frozen yogurt, and a variety of add ins. highly recommended

Professional and home chefs listen up, buy this book. Even if you're just a casual fan of ice cream, buy this book.Incredibly informative, funny and easy to read.

Beautiful book, well written and full of useful information. The recipes are creative and innovative, and the styling/photography of the book is impeccable. Well worth your money and time!

I regularly take cookbooks out of the library and very occasionally I find one that is worth the purchase (I want to try many of its recipes and it offers great general guidance and fun writing). This book is in that category. Her tips really will make you create a better ice cream. I recommend it highly.

Love this book for the many different approaches it takes to giving you a comprehensive understanding of ice cream basics. Love the wonky section in the back where she breaks down the ratios of good ice cream recipes. I've been able to successfully use the science behind a good recipe and the tips she provides to adapt for flavors that wanted and have made some really good scoops from the first attempt.

Will use this as my bible and looking forward to duplicating a light semi soft ice cream? Called goodie goodie

Bought it for my husband. He's the ice cream maker in our house. He likes it, says it has a lot of useful info.

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Ice Cream Book: 35 Easy and Delicious Ice Cream Recipes for Happy Families (homemade ice cream, ice cream cookbook, ice cream recipes, delicious dessert) Hello, My Name Is Ice Cream: The Art and Science of the Scoop The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook: Includes Fresh Peach Ice Cream, Ginger Pear Sorbet, Hazelnut Nutella Swirl Gelato, ... Lavender Honey Ice Cream...and hundreds more! No-Churn Ice Cream: 50 Delicious Ice Cream Recipes WITHOUT ICE CREAM MAKER (Recipe Top 50's Book 25) The KETO Ice Cream Scoop: 52 amazingly delicious ice creams and frozen treats for your low-carb high-fat life Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites The Homemade Ice Cream Recipe Book: Old-Fashioned All-American Treats for Your Ice Cream Maker Our KitchenAid Ice Cream Maker Recipe Book: 99 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) (Volume 1) Homemade Ice Cream: Delicious Ice Cream Recipes to Make at Home Our KitchenAid® Ice Cream Maker Recipe Book: 125 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) Keto Homemade Ice Cream: 30 Low Carb Ice Cream Recipes History of Fun Stuff to Go!: The Deep Dish on Pizza!; The Scoop on Ice Cream!; The Tricks and Treats of Halloween!; The Sweet Story of Hot Chocolate!; ... Games!; The Explosive Story of Fireworks! Ice Cream: The Full Scoop Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery I Can't Believe It's Not Ice Cream!: 93 most delicious, fast, easy-to-make, smooth, frozen desserts with whole fruit, nuts and seeds, and no added cream ... Healthiest Frozen Desserts Series Book 1) Food52 Ice Cream and Friends: 60 Recipes and Riffs for Sorbets, Sandwiches, No-Churn Ice Creams, and More (Food52 Works) The Ultimate Ice Cream Book: Over 500 Ice Creams, Sorbets, Granitas, Drinks, And More The Complete Cuisinart Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book: 100 Decadent and Fun Recipes for your 2-Quart ICE-30BC N'ice Cream: 80+ Recipes for Healthy Homemade Vegan Ice Creams The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More!

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