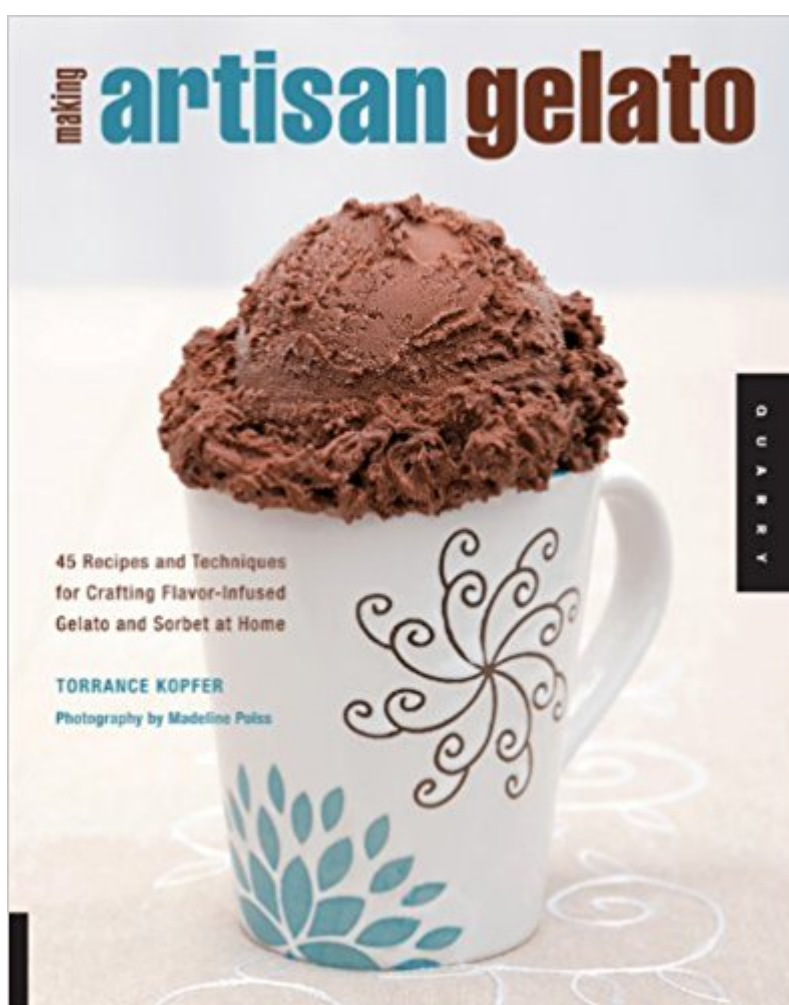


The book was found

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

Paperback: 176 pages

Publisher: Quarry Books (January 1, 2009)

Language: English

ISBN-10: 159253418X

ISBN-13: 978-1592534180

Product Dimensions: 8 x 0.5 x 10 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 80 customer reviews

Best Sellers Rank: #303,892 in Books (See Top 100 in Books) #70 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #89 in Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts #309 in Books > Cookbooks, Food & Wine > Italian Cooking

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.

[Download to continue reading...](#)

Making Artisan Gelato: 45 Recipes and Techniques for Crafting Flavor-Infused Gelato and Sorbet at Home 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! Crafting: 365 Days of Crafting: 365 Crafting Patterns for 365 Days (Crafting Books, Crafts, DIY Crafts, Hobbies and Crafts, How to Craft Projects, Handmade, Holiday Christmas

Crafting Ideas) Soap Making: 365 Days of Soap Making: 365 Soap Making Recipes for 365 Days (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, ... Making, Soap Making Supplies, Crafting) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days The Complete Cuisinart Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book: 100 Decadent and Fun Recipes for your 2-Quart ICE-30BC Fruit Infused Water: Top Quick, Easy, Refreshing and Tasty Fruit Infused Water Recipes To Aid Weight loss and Maximum Health (weight loss, living ice, detox, beginners, vitamin cleanse, juicing) Fruit Infused Water - 80 Vitamin Water Recipes for Weight Loss, Health and Detox Cleanse (Vitamin Water, Fruit Infused Water, Natural Herbal Remedies, Detox Diet, Liver Cleanse) CANNABIS: Infused Products and Extracts (Includes Cannabis-Infused Edible Recipes!) (CANNABIS SCIENCE, Cannabis Cultivation, Grow Ops, Marijuana Business Book 3) Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1) The Ultimate Soap Making Guide: Unique Soap Making Recipes & Complete Soap Making Guide for Beginners (Soap Making at Home, Soapmaking Guide, Soap Making Recipes, Soap Making Book) Crafting: The Top 300 Best Crafts: Fun and Easy Crafting Ideas, Patterns, Hobbies, Jewelry and More For You, Family, Friends and Holidays (Have Fun Crafting ... Woodworking Painting Guide Book 1) Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguetts etc. Enjoy This Baking Cookbook Artisan Cheese Making at Home: Techniques & Recipes for Mastering World-Class Cheeses Get Started in Leather Crafting: Step-by-Step Techniques and Tips for Crafting Success The Art of Making Gelato: 50 Flavors to Make at Home The Artisan's Guide to Crafting Distilled Spirits The Artisan Soul: Crafting Your Life into a Work of Art Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) (Cheese Making, Homemade Cheese) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)