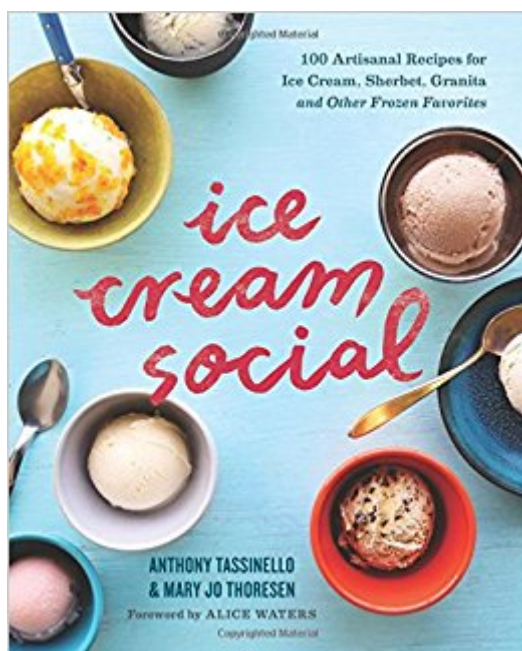


The book was found

Ice Cream Social: 100 Artisanal Recipes For Ice Cream, Sherbet, Granita, And Other Frozen Favorites



Synopsis

“The next time you’re even thinking of going out for an ice cream cone, grab this book instead and take it into the kitchen because the best ice cream recipes imaginable are between these covers.”

—JOANNE WEIR, James Beard Award-winning author

Delightfully Simple Recipes To Sweeten Any Occasion

Chez Panisse veterans Anthony Tassinello and Mary Jo Thoresen show you how easy it is to recreate the flavors and comfort of your local ice cream shop at home in this irresistible celebration of all things sweet and frozen. Focusing on simple yet creative flavor combinations, *Ice Cream Social* walks you step-by-step through basic techniques to make your own ice cream, sherbet, granita, frozen yogurt, and other delightful treats—from the classic and nostalgic to the surprising and festive. Start planning your next ice cream social with: 100 recipes that showcase fresh, seasonal ingredients (such as London Fog Ice Cream, Creamy Lime Sherbet, Vietnamese Coffee Ice Cream and more) Troubleshooting tips and a straightforward techniques primer that will ensure delicious results every time Festive ideas and indulgent desserts for all types of gatherings, from kid-friendly events to adults-only fetes. Sauces and toppings galore to elevate any ice cream gathering from ordinary to unforgettable Whether you’re new to ice cream making or looking for new takes on traditional favorites, *Ice Cream Social* covers all you need for making luscious desserts that everyone will love.

Book Information

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Customer Reviews

"Pastry chefs Anthony Tassinello and Mary Jo Thoresen have decades of experience creating and thinking about the desserts we serve at the restaurant. Everything in this book has their expansive

and exhaustive knowledge behind it." •Alice Waters, owner of Chez Panisse "As an avid connoisseur of ice cream and sherbet (aren't we all?), I've long been a fan of Anthony and Mary Jo's frozen creations. In *Ice Cream Social*, they share their insights, tips, and recipes. This book is sure to be not only a hit, but heavily used in my own home kitchen." •Art Pollard, Founder and Chocolate Maker, Amano "Place some rich organic cream and a little sugar in a saucepan. Temper some farm-fresh egg yolks, add a few slices of creativity, a dash of brilliance, a pinch of fun, and blend it all together. You'll end up with one of the most inspiring and sumptuous dessert cookbooks that I've seen in a long time! Mary Jo Thoresen and Anthony Tassinello, two Chez Panisse veterans, have triumphed with this new ice cream cookbook." •Joanne Weir, James Beard Award-winning author

Anthony Tassinello has spent the last two decades cooking at Chez Panisse restaurant in Berkeley, California. His work has appeared in the *New York Times Magazine*, *San Francisco Magazine*, and *The Huffington Post*. Mary Jo Thoresen is pastry chef at Chez Panisse restaurant in Berkeley, California. Her work has appeared in numerous publications including *Bon Appétit*, *Gourmet*, *Oprah Magazine*, and *San Francisco Magazine*.

I got an ice cream maker attachment for my Kitchenaid Stand Mixer as a wedding gift. This book has helped me put it to good use! There are a variety of recipes, from familiar ice cream flavors to more inventive, from bright and fruity sherbets and sorbets to boozy desserts. There are even recipes for mix-ins like the perfect cookies for cookies and cream ice cream or cookies for ice cream sandwiches. I have already made the lime sherbet and it was fresh and full of flavor (much better than store bought and not unnaturally green). I have my eye on London Fog (Earl Gray) ice cream next. This book would be perfect to gift with an ice cream maker on a wedding registry. The recipe book that comes with the machines is very basic! I received this book for free for my honest and unbiased review.

This is a great book for frozen treats. There are so many yummy recipes that I want to try, but I have to admit, some of them look scary! I am not the best at making things from scratch, and that is what this book is about. It takes you step by step making all of the flavors, the custard base, fudge sauce, everything is from scratch. I am sure it is not that hard considering directions are step by step, I just have to work myself up to the more advanced treats. For now, I will continue with the basic recipes, they are just as delicious! I definitely recommend this for all you ice cream lovers out there! It is a

great way to get the kiddos involved and have some fun in the kitchen! I was fortunate to purchase this book at a discounted rate for reading and reviewing!

This is a great book with 234 pages of delicious ice cream that the whole family can make. The have sorbets, sherberts, and even boozy ice cream. I can't wait to make a batch of rocky road ice cream. It is my favorite. The recipes I have seen are pretty easy to make. A great gift for a friend or family member than love to make ice cream.I received this book at a discounted price in exchange for my honest and unbiased review.

The recipes are straight forward and simple. The reasoning of simple ingredients is because they feels that by using the highest quality organic produce & dairy, and seasonal, the tastier the ice cream will be. It is true because using seasonal fruit is sweeter, thus using less sugar. There are a few recipes that do not require the use of an ice cream machine.

I remember making ice cream when I was a kid with my grandmother. This book had so many options for so many frozen treats - including combinations and flavors I never would have thought of! It doesn't stop with just the ice cream either -- it has ideas for what to do with said ice cream, toppings, etc. A great cookbook for anyone who loves ice cream!! received this product at a discounted rate in exchange for my honest and unbiased review.

I bought this for my sister after she received the ice cream maker attachment for her Kitchen Aid mixer as a gift. She is obsessed with the possibilities this book as offered her.

I didn't have an ice cream dessert book, so I thought I would give it a try. I absolutely loved the first recipe I tried. Very tasty. I would recommend to anyone who enjoys cooking. It's a great addition to anyone's cookbook collection.

I received this ebook for free. After reading through this ebook. I enjoyed what it had to offer. I would recommend this to everyone who enjoys making their own ice cream. The recipes are easy to follow.

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Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites
Ice Cream Book: 35 Easy and Delicious Ice Cream Recipes for Happy Families

(homemade ice cream, ice cream cookbook, ice cream recipes, delicious dessert) 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) 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) The Complete Cuisinart Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book: 100 Decadent and Fun Recipes for your 2-Quart ICE-30BC Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery Yonanas: Frozen Healthy Dessert Maker Cookbook: (121 Easy Unique Frozen Treats and Alcoholic Desserts, Including Non-Dessert Recipes Like Mashed Potatoes, ... (Healthy Frozen Dessert Recipes) Homemade Ice Cream: Delicious Ice Cream Recipes to Make at Home Keto Homemade Ice Cream: 30 Low Carb Ice Cream Recipes My KitchenAid Ice Cream Maker Book: 100 Deliciously Simple Homemade Recipes Using Your 2 Quart Stand Mixer Attachment for Frozen Fun The KETO Ice Cream Scoop: 52 amazingly delicious ice creams and frozen treats for your low-carb high-fat life 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) Our KitchenAid® Ice Cream Maker Recipe Book: 125 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) Homemade Ice Cream Cookbook - 150 Amazing Frozen Desserts Recipes Ice Cream and Frozen Deserts: A Commercial Guide to Production and Marketing Our Cuisinart Ice Cream Recipe Book: 99 Ways to Frozen Yogurt, Soft Serve, Sorbet or MilkShake that Sweet Tooth! (Sweet Tooth Endulgences) (Volume 1) Our Cuisinart® Ice Cream Recipe Book: 125 Ways to Frozen Yogurt, Soft Serve, Sorbet or MilkShake that Sweet Tooth! (Sweet Tooth Indulgences) Yonanas: Frozen Healthy Dessert Maker Cookbook (121 Easy Unique Frozen Treats and Alcoholic Desserts, Including Non-Dessert Recipes Like Mashed Potatoes, Hummus and Guacamole!)

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