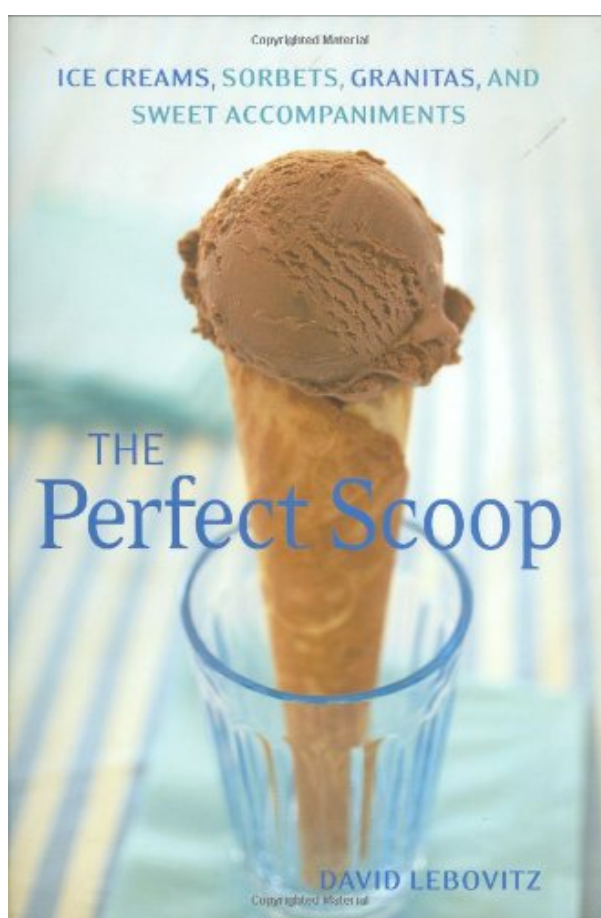
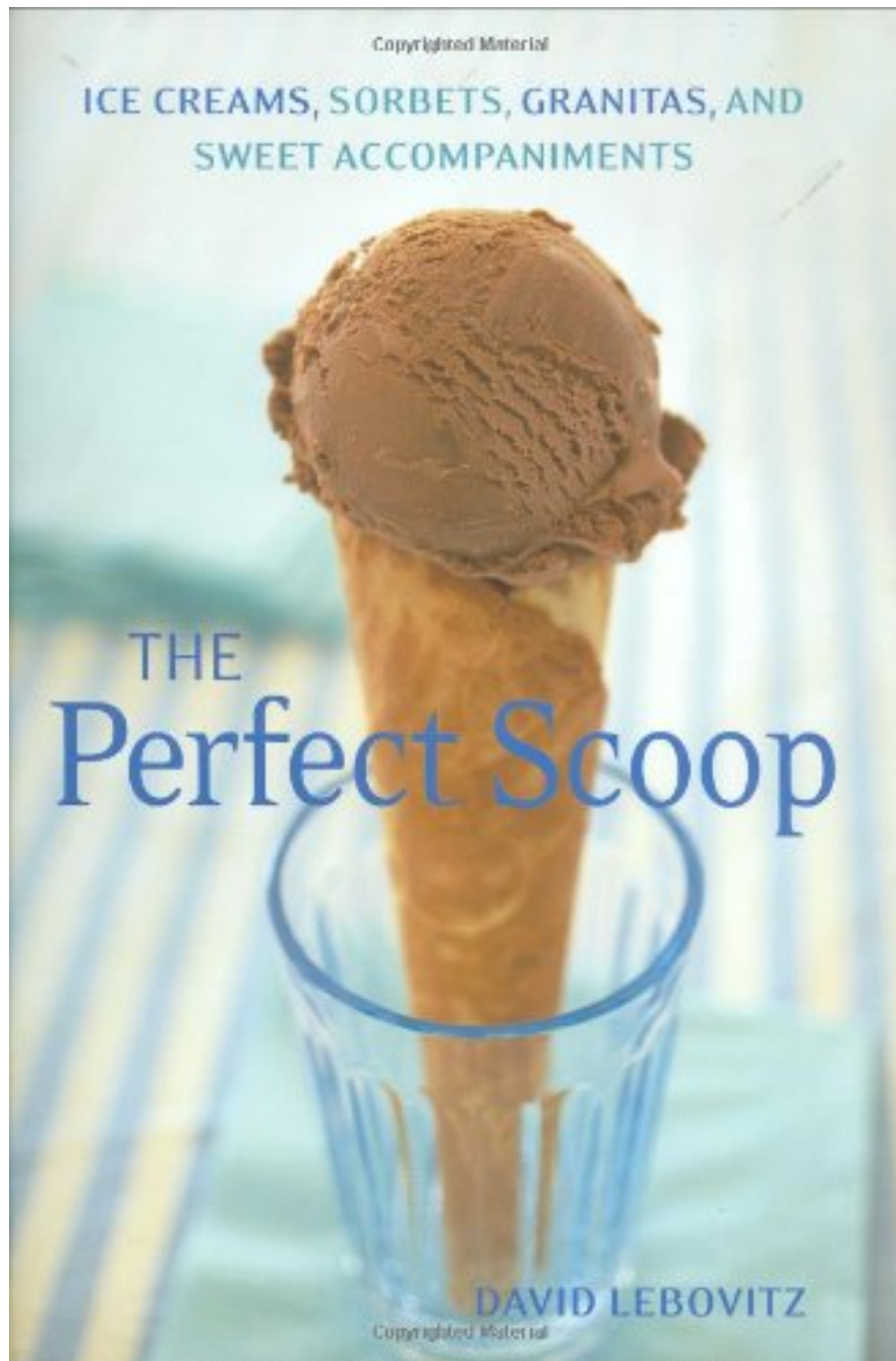


# PERFECT SCOOP: ICE CREAMS, SORBETS, GRANITAS, AND SWEET ACCOMPANIMENTS BY DAVID LEBOVITZ



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Ripe seasonal fruits. Fragrant vanilla, toasted nuts, and spices. Heavy cream and bright liqueurs. Chocolate, chocolate, and more chocolate. Every luscious flavor imaginable is grist for the chill in *The Perfect Scoop*, pastry chef David Lebovitz's gorgeous guide to the pleasures of homemade ice creams, sorbets, granitas, and more.

With an emphasis on intense and sophisticated flavors and a bountiful helping of the author's expert techniques, this collection of frozen treats ranges from classic (Chocolate Sorbet) to comforting (Tin Roof Ice Cream), contemporary (Mojito Granita) to cutting edge (Pear-Pecorino Ice Cream), and features an arsenal of sauces, toppings, mix-ins, and accompaniments (such as Lemon Caramel Sauce, Peanut Brittle, and Profiteroles) capable of turning simple ice cream into perfect scoops of pure delight.

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- Brand: Ten Speed Press
- Published on: 2007-05-01
- Released on: 2007-05-01
- Original language: English
- Number of items: 1
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- Binding: Hardcover
- 256 pages

## Features

- Ten Speed Press

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Most helpful customer reviews

15 of 16 people found the following review helpful.

This is a fantastic classic ice cream book! Easy too!

By Jennifer Guerrero

This is a fantastic classic ice cream book! Easy too! Everything we've tried has been delicious, with the focus on flavor, and they're not overly sweet. Recommend!

Pictured below:

1-2) Delicious! I made the Fig Ice Cream – p 80 with ripe figs off of the tree in our backyard, and it was outstanding! Easy, too. There were no eggs involved, so we were eating it about 1 1/2 hours after we started! His is a stunning magenta color because he's using black mission figs. Ours is a more understated color because our figs are green with a pink center. I topped it with a homemade dulce de leche and a balsamic glaze from Trader Joe's. This is the yummiest thing we've done with our figs.

3) Aztec "Hot" Chocolate Ice Cream – p 29. Two kinds of chocolate, cinnamon, and chile powder give this great depth of flavor. There are no eggs in it, so it's another quick one. If I pull out the ice cream right after the cycle is done running, but before it goes onto its final chill, it's soft serve consistency.

4) Rum Raisin Ice Cream – p 53. This has eggs in it, which takes a bit longer, but makes for a much richer base. This is *\*fantastic\** ice cream!

5) Passion Fruit Ice Cream – p 94. Love this one. Really rich, fruity tropical vacation in a cup. I think this would make a fun adult milk shake with a little rum or tequila.

6) Dried Apricot-Pistachio Ice Cream – p 75 in *Crepes* – p 233. This is my new favorite ice cream. The apricots simmer and soak in a little Pinot Grigio, and the whole thing tastes like a kiss of sunshine. Absolutely divine.

7) Toasted Almond and Candied Cherry Ice Cream – p 60 with *Candied Cherries* – p 215. Awesome stuff! My daughter just asked if I could make this to layer into her birthday cake.

If you don't have a machine yet, I love this thing! Cuisinart ICE-100 Compressor Ice Cream and Gelato Maker

And these ice cream tubs are the bomb! .Tovolo Glide-A-Scoop Ice Cream Tub - Pistachio keep your flavors straight in the freezer.

4 of 5 people found the following review helpful.

If You Love Ice Cream, And Love Making Ice Cream, Then Get This Book

By benjamin bannister

I got this book based on what others on Amazon have said. They weren't kidding, this is really the only ice



cream recipe cookbook you need. I will only write about ice cream as that's what I love and what I bought it for. This book also has recipes for sorbets, and granitas.

For reference I own three other ice cream books: Ben & Jerry's Homemade Ice Cream & Dessert Book, Molly Moon's Homemade Ice Cream, and Big Gay Ice Cream. All these are fine on their own. B&J's is a bit vanilla and has safe flavors, Molly's was too experimental, and Big Gay Ice Cream was okay.

This book has all the prerequisite classics like chocolate, and vanilla; to modern favorites like cheesecake, or toasted coconut [see photos]; to some unconventional flavors and combinations like sweet potato, and orange-Szechwan pepper ice cream. I have a lot of pages bookmarked as I slowly make them one by one. One thing I really wished they had was more photos. The photos provided are few and compositionally bland; they should've hired a better photographer to take more pictures of their delicious recipes.

One of the "secrets" of making ice cream, and revealed in this book is: you should add a little bit of matching alcohol to all your ice creams. The reason for this is to help with the consistency of the ice cream—it won't make it too hard to scoop. Example: say you make cherry ice cream, you would add a teaspoon of cherry liqueur. If you have chocolate ice cream, you add a chocolate liqueur. The point is not to make it alcoholic, but to help with the creamy nature of home-made ice cream. That is one of many tips in this book.

If you want to start making ice cream today, I recommend getting the following items:

- Tovolo Ice Cream Tub
- Tovolo Ice Cream Scoop
- Cuisinart Ice Cream Maker
- Cuisinart Compressor Ice Cream and Gelato Maker, if you have the budget

Buy this book to discover new and wonderful ice cream flavors you can make yourself, or give them as casual party gifts for people (instead of, say a bottle of wine). And remember, use the freshest and purest ingredients for the best taste. Recommended.

0 of 0 people found the following review helpful.

Basics of Ice Cream Making

By P.Seley

I just started making my own ice cream because store-bought ice cream is considered a "dairy product" and generally cannot be classified as "real ice cream" anymore. Sad. Just take a look at the listed ingredients -- there's stuff on there I haven't a clue what it is. "The Perfect Scoop" has introduced me to the world of ice cream making where I can choose what goes in it. The Philadelphia-style recipe on page 25 is a good place for beginners (like me) to start. With time I'm sure I'll progress to more complicated recipes. The book is nicely bound with photographs and a great addition to display on my coffee table.

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