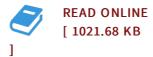




Ice Cream

By Joanna Farrow, Sara Lewis

Anness Publishing, United Kingdom, 2006. Paperback. Book Condition: New. 278 x 210 mm. Language: English . Brand New Book. This title contains over 70 delectable recipes for making a sensational range of classic and contemporary ice creams. It features traditional favourites such as vanilla, chunky chocolate, strawberry, and classic coffee. Learn easy ways to make simple ice creams for summer - discover the techniques involved in creating impressive bombes, terrines and tortes, and master the trick of making hot ice cream desserts. Ice cream can be made from a vast range of ingredients, and there are hundreds of different ways of presenting it. In this book, strawberry, vanilla and chocolate ice cream, and other simple classics, complement more elaborate dishes, such as zabaglione ice cream torte, and that most spectacular of ice creams - the hot dessert. Advice on equipment, flavourings and presentation techniques along with hints and professional tips for making successful ice cream are featured in the opening section. Throughout the book, stunning photographs provide a delicious visual feast, rivalled only by the taste sensation you will experience when you first sample your own home-made ice cream.



Reviews

This publication is wonderful. I could comprehended every thing out of this published e publication. You can expect to like the way the blogger write this publication.

-- Eliseo Rippin

This pdf may be really worth a read, and superior to other. It generally does not price too much. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Dylan Schaden