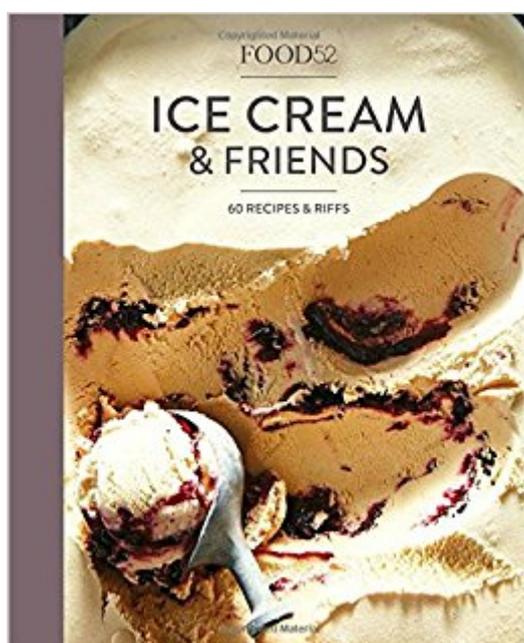


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Food52 Ice Cream And Friends: 60 Recipes And Riffs For Sorbets, Sandwiches, No-Churn Ice Creams, And More (Food52 Works)



Synopsis

A fun collection of 60 recipes, riffs, toppings, and serving ideas for ice creams of all styles. Ice cream is more fun with friends, but also with cones, sprinkles, candied nuts, hot honey— you get where we’re going. So the editors of Food52 brought together sixty well-tested recipes for frozen desserts of all styles and a billion (give or take a few) ideas for toppings and add-ons. There are surprising flavors— think cinnamon roll ice cream, coffee frozen custard, and grilled watermelon cremolada— and spins on enduring favorites, such as spiced fudgesicles, cherry-mint snow cones, and even a chocolate-hazelnut baked Alaska. There are Saltine and waffle sandwiches, boozy floats, and something called “spoom.” There are tricks for making ice cream without a maker and spiffing up the store-bought stuff, and Hail Marys for when things go wrong (like when—whoops!— all the ice cream melts). But don’t be nervous: even if you’ve never made ice cream before, you’re in good hands with this no-fuss, all-fun book. Consider it your permission to play (and eat a ton of really good ice cream).

Book Information

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Kitchen Appliances

Customer Reviews

Naked Chocolate Ice Cream Serves 2 chocolate lovers | From Barbara Reiss Imagine doing the breaststroke through a pool of glassy-smooth melted bittersweet chocolate. We can’t give you that experience, but we can give you this unabashed and

unadulterated chocolate ice cream. Borrowing a smart technique from David Lebovitz's book *The Perfect Scoop*, Barbara uses cornstarch rather than eggs to thicken the pudding base so that the cocoa powder, chocolate, and vanilla extract come through in the end product—as if there were exclamation points around them. For those who aren't chocolate-obsessed (are you really out there?), you can use this same technique—a cornstarch-thickened custard for an ice cream base—to make other flavors; Barbara has had great success with churning salted caramel custard, and we imagine a butterscotch or pumpkin pudding would be qualified candidates, too.

Recipe 1. In a large saucepan, heat 2 cups (470ml) of the half-and-half, the sugar, cocoa powder, espresso powder, and salt over medium-low heat. 2. In a small bowl, whisk the cornstarch into the remaining 1 cup (240ml) of half-and-half until smooth, then stir into the cocoa mixture. Stir constantly over medium-high heat until the base thickens and begins to boil, about 5 minutes. 3. Off the heat, add the chocolate, crème de cacao, and vanilla, stirring until the chocolate melts and the mixture is very smooth. Cover the surface with wax paper and chill until cold, at least 2 hours but ideally overnight. 4. Scoop the ice cream base (it's thick) into an ice cream maker and churn it according to the manufacturer's instructions.

Ingredients

3 cups (710ml) half-and-half	1 cup (200g) sugar	3/4 cup (65g) unsweetened cocoa powder	1/2 teaspoon espresso powder	Pinch of kosher salt	3 tablespoons cornstarch	6 ounces (170g) bittersweet chocolate, chopped	3 tablespoons crème de cacao or liqueur of your choice	1 teaspoon vanilla extract
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"Ice cream is my life and Food52 really knows their frozen stuff. This book isn't cutesy and it's not snore-inducing science-y either. Recipes that actually work, imagine that. I'm a fan." —BROOKS HEADLEY, chef/owner of Superiority Burger and author of *Fancy Desserts*

The home and kitchen destination Food52.com was founded in 2009 by Amanda Hesser and Merrill Stubbs, two authors, editors, and opinionated home cooks who formerly worked for the *New York Times*. Since then, Food52 has created a suite of cookbooks, a cooking and home shop, a podcast, and a cooking hotline—and has won many a James Beard and IACP award doing it.

This book is amazing! I'm new to ice cream making and got this book to get me started. I made the "Naked Chocolate Ice Cream" recipe first and it was to die for!! I love how they explain the recipes.

For example: "... Barbara uses cornstarch rather than eggs to thicken the pudding base so that the cocoa powder, chocolate, and vanilla extract come through in the end product 'as if there were exclamation points around them.'" SO TRUE!The recipes are fun and there are awesome tips scattered into the book along the way including making your own sprinkles and how to get your chocolate chunks the right consistency for ice cream.The top recipes I want to try:Carrot Cake Ice CreamMint-Basil Chip Ice CreamBrown Butter Pecan Ice CreamBrooklyn Blackout Semifreddo CakePeanut Butter Ice Cream with Concord Grape Sauce

Waiting for summer to try out the recipes, but everything looks wonderful. Who wants to make sprinkles, though?

Really innovative, creative and inspiring recipes !

This is a very smart book and incredibly easy to use.Interesting recipes and so far they are all delicious.Very unique book.I am considering purchasing for Christmas gifts, it is that good!

Book has lots of recipes that don't take a lot of time and are relatively easy.

It's almost that time again, if you consider cold treats to be a seasonal thing--time for ice cream and all those other tasty frozen treats! And if you're looking for ideas to make at home, Food52 has all the ideas you need. From ideas for no-churn ice creams to boozy ice cream treats, from milkshakes to popsicles to ice cream sandwiches, Food52 Ice Cream and Friends has it all. And I do mean that this cookbook has it all. Not just the frozen treats, but all the accoutrements--magic shell, sugar cones, old-fashioned hot fudge, balsamic butterscotch, and even sprinkles. Yes, they include a recipe for sprinkles. You can add whatever flavor or color you like, because they're your very one homemade sprinkles! How cool is that? So here are just a few of the 60+ recipes you'll find here: two-tone fudge pops, fresh ricotta ice cream, chocolate tacos, carrot cake ice cream, vanilla rooibos gelato, coffee frozen custard, mud pie with beer ice cream, s'mores ice cream, blood orange-negroni pops, cucumber sorbet, cherry snow cones, roasted peaches with lemon spoom (it's a sort of sorbet foam), and cinnamon roll ice cream. There is even a recipe for burnt toast ice cream. And because it's Food52, they know all the ins and outs of making ice cream. Did your ice cream base break? They know how to fix it. They know how to temper chocolate so the texture is perfect for mixing it into ice cream. They know how best to store it, what kind of shelf life it has, and

how to fix it when it gets too melty. They even have tips for dealing with that nemesis of all the frosty summer treats, The Brain Freeze. Am I overselling here? Ya, I think I need to bring it down a little too. But here's the thing. Food52 Ice Cream and Friends is a fantastic cookbook filled with all sorts of genuinely creative ideas for grown-up, sophisticated, tasty frozen treats, both savory and sweet, both churned and not, and there is definitely something for everyone. And of course, the photography is so amazing you'll want to lick the pages. Galleys for Food52 Ice Cream and Friends were provided by the publisher through NetGalley.com.

Food52 : Ice Cream & Friends is 60 recipes for ice cream in a whole different way that you wouldn't think was possible. With a fresh new look at what to put in ice cream like coffee to spices and even a modern Baked Alaska. Having easy to read recipes and even recipes to make your own sprinkles, this book is surly to be hit during the summer time!! love ice cream and reading this book that gives you more ideas to incorporated in your own homemade ice cream, is just perfect! Before reading this book, I never really thought about how easy it would be to make your own sprinkles but now that I know how easy it is to do, I'm gonna be making my own instead of buying store bought sprinkles! I'm really liking every cookbook Food52 puts out and this book is no exception to that! Thank You to Food52 for coming out with cookbooks that will get anyone into the kitchen to make the delicious recipes inside!! voluntarily reviewed a complimentary copy of this book from NetGalley!

What would life be without my ice cream maker? That used to be the question. But now, the question is...what would I do without this cookbook? Yes, I love to make chocolate ice cream. But I do not want to live in a small ice cream universe. I need expanded horizons. I need to explore, to go beyond. And with this cookbook I can do just that. Lemongrass Chili Ginger ice cream; no problem. Mint Basil Chip, Rosemary, Avocado Gelato. Yes! Who needs Columbus when there is Food52?

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