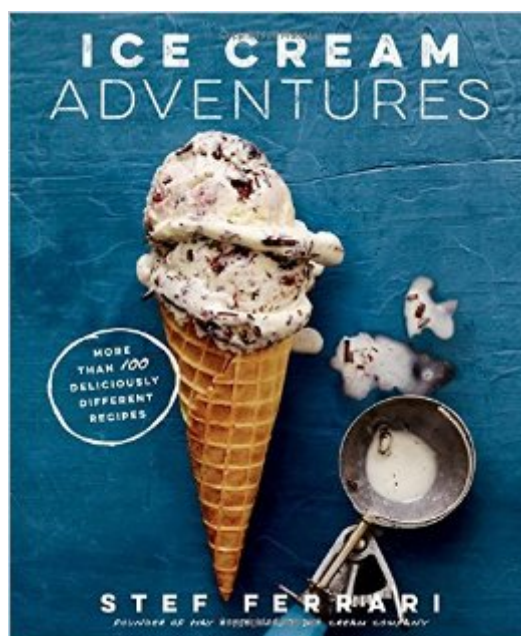


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# Ice Cream Adventures: More Than 100 Deliciously Different Recipes



## Synopsis

If Willy Wonka made ice cream instead of chocolate, it would look a lot like the concoctions ice cream innovator and craft-beer maven Stef Ferrari dreams up—twisted, curious, fun, and radically unique. With inspired flavors like Sage Chocolate Chip, Sriracha Popcorn, and Indian Pale Ale, Ferrari's theory is that almost everything can be turned into ice cream. She has taken the flavors of her favorite ales, cocktails, and meals, and used them to inspire new ice creams, as well as cakes, cookies, shakes, and more. This is not the dessert of your childhood. Featuring more than 70 recipes for ice cream, toppings, and other pairings, *Ice Cream Adventures* is the essential cookbook for ice cream lovers, adventurous home cooks, and foodies. Each recipe starts with an easy to make base, and Ferrari teaches you how to layer the flavors to create something deliciously different and totally unique.

## Book Information

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## Customer Reviews

I have been making homemade ice cream for about four years now. I also cook and bake all the time, so I'm generally pretty good at guessing if a recipe is going to work. This book tricked me on multiple occasions. While the ideas were great- they just didn't turn out. The recipe I made from the softer serve section turned out hard as a rock. The "Pop Tart" ice cream seemed like it had strawberry popsicle mixed through it because the fruit froze much harder than the cream. This makes perfect sense with my ice cream making experience, but the picture looked so appealing and the strawberry part looked so melt-y and normal that I didn't think about it. The lemon curd recipe was fantastic, but the basic 'base' recipe isn't really impressive to me. It also has powdered milk

which I don't use for anything else. They also recommend using an immersion blender for almost all the recipes. Somehow I'm able to cook and bake all the time without needing to own that appliance, so I just used a hand mixer. It gave me some great ideas, I made a homemade graham cracker crust and mixed it in with the recipe for Ben and Jerry's vanilla ice cream and used their lemon curd recipe and made lemon pie ice cream. It was amazing and completely inspired by this book. Check it out from the library, but I wouldn't spend money on it. They mention Jeni's Splendid Ice Creams at Home in their book, and that is my go to book for high maintenance ice cream. The recipes take a lot of work, but they all turn out. That is not the case for recipes in this book.

This book is a disappointment. The ice cream base recipe that makes up most of the other ice cream recipes has no egg yolks and uses corn starch instead. I have had ice creams made this way and find that they have a very unpleasant mouth feel. A bulk of the book is "recipes" and ideas for products that you put on, in or under ice cream. There are recipes for jelly, cookies and candy. There are numerous recipes where you melt the ice cream and can use it to mix into crackers, baste meat and other out of the box ideas. I may have misunderstood the title .....i thought it was more about making actual ice cream

Wow - inventive, fun and certainly adventurous! If you have an open mind and you're a lover of food and ice cream in general, this book will open your eyes to a whole new way of looking at your favorite things. I've tried at least a half dozen recipes and they all worked perfectly (from the ice cream to the "softer serve" to the cocktails). This has been an incredibly fun purchase, and I can't wait to keep cooking my way through it.

Honestly, stick with beer. I can appreciate being adventurous but those who would enjoy this type of confection will not be purchasing the book. Their help will. Not a useful recipe in here for this home cook.

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