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Sweet Cream And Sugar Cones: 90 Recipes For Making Your Own Ice Cream And Frozen Treats From Bi-Rite Creamery



Synopsis

An irresistible guide to making 90 intensely flavorful handmade ice creams from the country's top artisanal ice cream shop, including the smash hits Salted Caramel and Balsamic Strawberry, plus other favorites. San Francisco's Bi-Rite Creamery is as well known for its small-batch, handcrafted, show-stoppingly inventive ice cream as it is for the long line that snakes around the block. Guests young and old flock to the destination ice cream shop, craving a toasty banana split, a jewel-toned ice pop, a scoop of cooling sorbet, a mouthwatering ice cream sandwich, or one of the best ice cream cakes around. Lucky for ice cream lovers, Bi-Rite Creamery's secret is in plain sight: their irresistible goods are all made using top quality, farm-fresh, seasonal ingredients "locally sourced, whenever possible" and now you can bring their legendary creations into your home. This essential guide to making your own delicious ice cream and treats covers all the classic flavors and delectable variations, plus creative combinations like Orange-Cardamom, Chai-Spiced Milk Chocolate, Balsamic Strawberry, Malted Vanilla with Peanut Brittle and Milk Chocolate, and Honey Lavender. Driven by the Creamery's most popular flavors, each chapter in Sweet Cream and Sugar Cones serves as a meditation on a particular ingredient. Featuring recipes for Bi-Rite's famed cakes, frostings, pie crusts, and cookies, you can easily mix and match to create an infinite array of delicious custom frozen treats. Filled with step-by-step techniques and insider's secrets, this lavishly illustrated cookbook will turn your kitchen into a personal Bi-Rite Creamery (without the long line).

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Customer Reviews

“The proprietors of the popular San Francisco shop share their favorite ice cream flavors and plenty of things to do to (and with) them.” *New York Times Book Review* “Between the covers are all of the shop’s secrets. In the generous spirit pervading the Bi-Rite enterprise, the Creamery’s owners have given away the family jewels.” *Tasting Table San Francisco*, 4/17/2012 “It’s more that this book is refreshingly free of candied bacon ice creams and their palate shock value-fueled brethren that we’ve seen so much of in the pastry world recently (and for that, Bi-Rite, we can’t thank you enough). Instead, *Sweet Cream and Sugar Cones* is more about those scoops of buttermilk ice cream (p. 37) piled high on top of fruit pies one weekend, appreciated for its unadorned simplicity another. It is about the day, or so we can daydream on weekdays, when you crumble that cinnamon-laced American baking staple that you’ve made dozens of times -- snickerdoodles (p. 195) -- into a cinnamon-speckled ice cream base to create Bi-Rite’s frozen riff on ricanelas, a cinnamon-y Mexican cookie. And it becomes something new, something different, something fantastic. No candied pork products or sugary, sensationalized corporate cereal additions required. Just two similar, and quite simple, homemade cookies with very different backgrounds. United by ice cream.” *Jenn Garbee, Los Angeles Weekly*, 4/3/2012 “A beautiful guide to the world of American ice cream.” *Serious Eats*, 4/12 “A great primer for beginners.” *Publisher’s Weekly*, 3/19/2012 “Kris and Anne make amazing ice cream. Now if you can’t make it to 18th Street in San Francisco you can recreate their delights at home, whether it’s decadent Peanut Butter Fudge Swirl, lively Ginger, or their signature Salted Caramel. One thing I know from experience, after you make them all (and you aren’t going to miss out on one) you will have more than one favorite.” *Emily Luchetti, executive pastry chef at Farallon and Waterbar, author of The Fearless Baker and A Passion for Desserts* “Yes, that’s me waiting patiently in line at Bi-Rite for a scoop of their delectable ice cream whenever I’m in San Francisco. But no matter where you are, you can now recreate your favorite flavors and treats at home, including their scoopendous Salted Caramel, and lots more!” *David Lebovitz, author of The Perfect Scoop and Ready for Dessert* “Those of us who recall the supremacy of Herrell’s, Steve’s, and Bud’s [ice cream] worry that the Golden Age of Ice Cream is over. Bi-Rite, even better than those three, has brought it back.” *Alan Richman, GQ* “I love to make ice cream, but Bi-Rite has the magic touch. Kris, Anne, and Dabney are generous in revealing all the insider tips to make homemade ice cream taste as if made by the pros that they are. Thank you for sharing your recipes and expertise.” *Joyce Goldstein, author of Mediterranean Fresh and Enoteca* “Ice cream happens to be my favorite dessert and I have long awaited

this book. Bi-Rite ice creams are legendary, and here the masters generously share their exceptional skill in capturing great flavor and creating texture that makes exceptional ice cream. I will keep this cookbook within easy reach. •” Jim Dodge, author of *The American Baker* and *Baking with Jim Dodge*

KRIS HOOGERHYDE and ANNE WALKER opened the acclaimed Bi-Rite Creamery in 2006. A veteran of the food business, Kris found her calling as a baker working with Anne at San Francisco’s 42 Degrees Restaurant. Anne’s career has spanned more than two decades as a pastry chef at some of San Francisco’s finest restaurants, including Cypress Club, Stanford Court Hotel, and Slow Club. • DABNEY GOUGH is a writer and recipe developer whose work has appeared in *Fine Cooking*, *HAWAII Magazine*, the *Honolulu Weekly*, and *Edible Hawaiian Islands*, among other publications. She is the coauthor of *Bi-Rite Market’s Eat Good Food*.

The recipes in this book make the best ice cream EVER: smooth, creamy, and flavorful! Tastes exactly like the Bi-Rite Creamery ice cream in San Francisco. The book is also well-written and easy to follow. It includes a master recipe that really does teach you how to make good ice cream, and I’ve adopted their techniques to adapt recipes from other cookbooks to improve other flavors of ice cream not included in this book.

The recipes in this book are AMAZING! This isn’t a use-one-recipe-and-you’re-done sort of book. And it’s not just ice cream! The snickerdoodle and lemon gingersnap cookies are out of this world. Some ice cream recipes are a little more complicated than I have time for at this stage in my life, but others are quite simple. The pictures are beautiful and the book is nicely organized. I love the "At a glance" area under each recipe that gives info such as waiting and cooling time, shelf life, chilling time, and special equipment (i.e. microplane or other rasp grater). Each recipe comes with a background and/or tips that have helped the authors make it work, which makes the book enjoyable as you’re searching for that perfect dessert. It’s a book that makes any heart that loves something sweet do flip flops!

I love it more than David Lebovitz’s *Perfect scoop*. The technique listed makes a really creamy, not melty ice cream. The order that you mix the cream, egg, sugar, milk really make a difference. So far I’ve made their chocolate and vanilla recipes but I wouldn’t hesitate to adapt flavors from *Perfect scoop* using their basic technique to make ice cream

Mainly bought it for the Coffee Ice Cream recipe. Such a great book. Took a few tries of reading the front where the techniques are and looking at the pics and then practicing. But now I have got it! Yum!!! Looking forward to go thru the recipes. Most look delicious. Definitely a treat and not for everyday in my household. I also will note I still don't know how they used the coffee grounds. I tried it and had to just use a small shot espresso. The grounds were a mess and stayed in my ice cream - which was gross. I feel like I missed something. Probably, I'm a total novice in the kitchen. But with the shot espresso instead of the grounds, the ice cream was all I imagined it would be - delicious!

This is a truly fantastic book, the recipes are unique while providing you with great basic recipes (such as chocolate and vanilla ice cream) the toppings and extras are wonderful as well! **MY ONLY WARNING:** If you are not an experienced baker do NOT expect to master the custard/egg tempering without practice. I'm a fairly experienced baker and I remember my first failures at pastry fillings and caramels. Once mastered though you'll appreciate the creamy richness this book offers!

I have five ice cream cookbooks. I use this one the most. I usually cut the number of eggs to four from the five suggested. But I have made more than half the ice creams in the book. They are all marvelous. The recipes are easy to understand, easy to make, and delicious.

First ice cream recipe book I purchased after receiving my ice cream maker. Love the recipes. The chocolate and vanilla have become my standard. Working my way through some of the other recipes. I can definitely recommend this book.

I live in the Bay Area and LOVE Bi-Rite Creamery, so I couldn't believe that they were giving away their recipes! All of Bi-Rite's best flavors are in here: Malted Vanilla with peanut brittle, salted caramel, balsamic strawberry. I bought this book and whipped out my only-been-used-once-in-5-years ice cream maker, and found myself loving my new hobby. The recipes are totally doable for beginners - the ingredients are very basic and easy to find, and there aren't a lot of steps for most flavors. I am a full-time working mom, and have had no trouble making ice cream custards after my daughter goes to sleep. This is a hobby for anyone who loves ice cream. The pictures are gorgeous, the variety is fantastic, and the commentary is useful and interesting. I've learned how different ingredients make a difference. For example, I ordered vanilla

beans from several countries online (I learned from the book and can now verify that they are much fresher and juicier than the ones you buy in the store) so I could compare flavors and get a sense of what I like. So far, I've stuck with the basics - chocolate & vanilla (both Tahitian and Mexican). All were incredible. I also made marshmallows with more limited success, but that was more due to my lack of skill beating egg whites than the recipe. All in all, this is probably the only ice cream cookbook you need, and even if you don't make ice cream often it's so beautiful and inspiring that you'll love owning it. I recommend getting this book! Also, if you don't currently have an ice cream maker or if yours doesn't work well, I have an older model of this one and it works pretty well: Cuisinart ICE-21 Frozen Yogurt-Ice Cream & Sorbet Maker, White

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