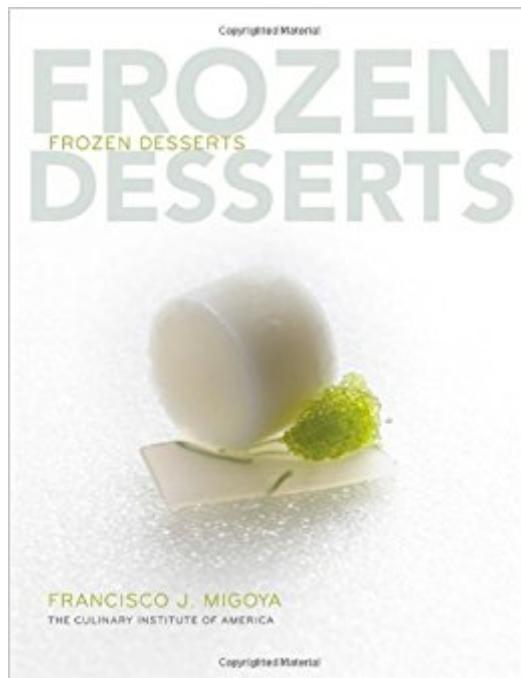


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Frozen Desserts



Synopsis

A definitive guide to frozen desserts offers tips and techniques for formulating recipes for ice creams, gelato, sorbets, and sherbets and includes recipes for creating two hundred savory items. Title: Frozen Desserts Author: Migoya, Francisco Publisher: John Wiley & Sons Inc Publication Date: 2008/08/25 Number of Pages: 440 Binding Type: HARDCOVER Library of Congress: 2007035515

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Customer Reviews

It is essential for any serious pastry chef to have a comprehensive knowledge of frozen dessert production, and *Frozen Desserts* provides all the basic information a pastry professional needs. Introductory chapters include: the history and evolution of frozen desserts ingredients including dairy products, sugars, stabilizers, emulsifiers, fruits, and flavors equipment including churning machines, production equipment, and storage and serving containers essentials on storage, sanitation, and production and serving techniques Recipe chapters cover: Dairy-Based Frozen Desserts, which include ice cream, gelato, and sherbet Non-Dairy Desserts, which include sorbet and granites Aerated Still-Frozen Desserts, which include parfaits, semi-freddos, and frozen mousses and souffles Each recipe chapter covers both classic and modern small-batch production techniques, basic formulas, and both basic and advanced base recipes. The final chapter, "Finished Items", makes use of these base recipes and shows readers how to produce, plate, garnish, and serve small desserts, plated desserts, frozen cakes, and even frozen accompaniments to savory courses. Recipes are illustrated throughout by full-color beauty photographs. An instructor's manual

and companion website are also available for classroom use. Exclusive Recipe Excerpts from
Frozen Desserts Espresso Cardamom Ice Cream Granny Smith and Fennel Sorbet
Passion Fruit Sorbet

Love the book for inspiration and explanation about how all the components work together. However, I'm a little baffled on the ice-cream recipes--the ratio of whole milk v heavy cream seems off (much more milk than cream). I did try a basic batch with these ratios, and honestly wasn't that impressed w the texture. I have several other "well-known" ice cream books, and they all have a much higher cream v milk ratio. So again, I do really like the theory/technique details covered in this book--as well as the variety. However, I don't think the basic formula is correct.

C. Terzis' review is comprehensive, so I'll just add a couple more thoughts. First, you CAN make family-sized quantities of these recipes if you are willing to do the math and scale down some of the recipes. Otherwise, you do need professional equipment to hold the gallons of milk, cream, etc. called for to produce commercial-sized batches. Second, there are quite a number of cake/cookie/mousse recipes included in the book, and for the most part, they produce reasonable amounts for a home cook. Most of the ingredients called for are not hard to find in major cities, but may be harder to find in smaller towns. For example, you can find PVC pipes at a hardware store, and acetate sheets at many office supply stores. The author does provide a small list of internet suppliers at the back of the book which may be of use in finding some items. Finally, the paper quality, photos, and dessert platings in this book are outstanding. The instructions are detailed, although they could have used a bit more editing. For example, sometimes articles and modifiers are left out, so you're not sure what the instructions refer to, unless you read on a bit, and then you can figure it out. For example, if the book says "push into the PVC pipe," and doesn't clarify WHAT you are supposed to push into the pipe (since there are several components to the dessert), it's a bit of a puzzle. This is a minor point, but it does get annoying after a while. The glossary could use a bit of work, too, as it defines some, but not all of the more esoteric commercial ingredients called for in some of the recipes. A wonderful book that is a great source of inspiration, especially if you are looking for one that provides instructions, recipes, and photos of complex desserts made up of multiple components. I agree that it's a bargain for the price!

This book is amazing. I've only just begun to read this book but already I can tell there is a LOT of valuable information inside. I've been making frozen desserts (mostly ice cream) for many years

and I was hoping this book would add to what I already know. So far I have not been disappointed. Inside you'll not only find the usual short history of frozen desserts and details about ingredients and ice cream formulas, you'll also find information on how ingredients interact with one another and some sanitation notes to keep your food safe. Included are also specifics on how formulate a proper sorbet and how create still frozen (not churned) frozen treats such as parfaits and bombes. As others have noted, the formula amounts can be quite large for home or small batch use, but scaling should not be an issue. This may not be the best place to start with if you're a home cook and just beginning down the road of frozen desserts but if you want to expand your knowledge or you're a quick learner I highly recommend this book.

I just received this book and realize I am truly out of my depth. Intimidated, but excited about learning from a master. I'm a pretty good home cook, and have recently began making ice cream and other frozen desserts. But this is incredible. Each photo is a work of art in and of itself, and the foods pictured are also each a work of art within each photo. Migoya is not a chef, he is an artist. Food is his medium, and this book demonstrates his expertise. I will delve into this and discover how the recipes can be scaled down to home use. These are not home dinner quantities, they are desserts by the kilo! The recipes look great, and many of the more restaurant-level ingredients can be sourced on the internet easily these days. This is definitely not for the beginner, but will be well worth it for someone like me who wants to increase his skills with an eye towards commercializing his talents one day.

So much fun within this book! I got it because we used it in class. I'm so glad I did!

If you want to be a professional pastry chef or an advanced chef at home, buy this book.

I really like the technical explanation about every ingredient of the ice cream. this is the 2nd book I found excellent to get what you need to know to make a good base ice cream. It has professional information that you could use in a professional setting like I will.

Professionals cookbook. I've always found high end cookbooks to be lacking a certain vital detail in the recipes, so you can never make the dish as it would have come out in the restaurant, but this one is spot on. Great, Great cookbook. For professionals.

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