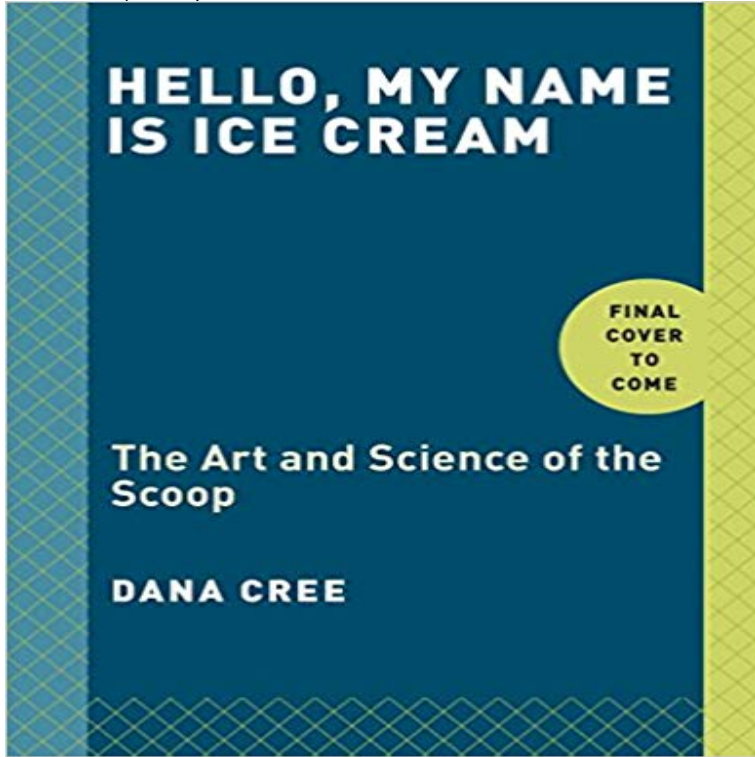


Hello, My Name Is Ice Cream: The Art and Science of the Scoop



With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is Ice Cream explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. Hello, My Name is Ice Cream is a combination of three books every ice cream lover needs to make his or her own delicious blends: it is 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics--super chocolately chocolate and Tahitian vanilla--then evolve into more adventurous infusions, custards, sherbets, and frozen yogurt styles. And then there are the mix-ins, simple treats elevated by Cree's pastry chef mind, including chocolate chips designed to melt on contact once you bite them and brownie bits that crunch.

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Hello, My Name Is Ice Cream has 64 ratings and 8 reviews. April said: Sorry, it is hard to find time to review this book. Im too busy making delicious i
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Chef Dana Cree makes ice cream, talks about Hello, My Name is Ice
book Hello, My Name is Ice Cream: The Art and Science of the Scoop. However, Hello, My Name Is Ice Cream: The Art and Science of the Scoop (Clarkson Potter \$25 on sale March 28, 2017) is more than just a
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Name is IceWith more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is Ice Cream explainsBuy a discounted Hardcover of Hello, My Name Is Ice Cream online from but also the science behind the recipes so you can understand ice cream like a pro.Editorial Reviews. About the Author. DANA CREE is a two-time James Beard Award-nominated pastry chef who worked at Paul Kahans Blackbird in Chicago. With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is IceHello, My Name Is Ice Cream. The Art of the Scoop. By Dana Cree. (Clarkson Potter \$25). Readers of Fine Cooking who geek out on our Food Science column