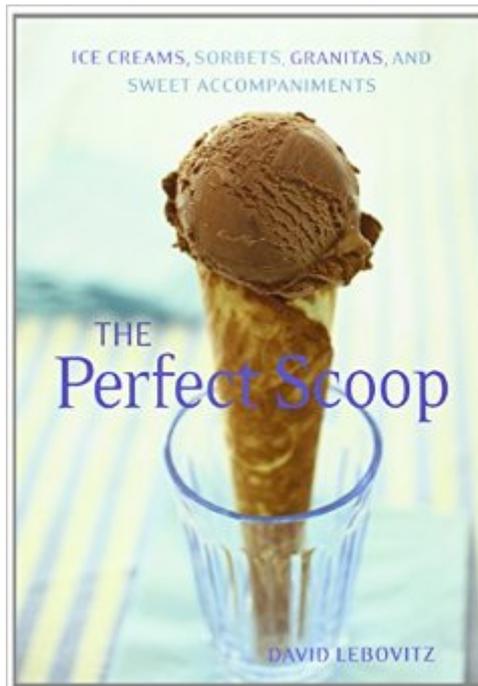


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# The Perfect Scoop: Ice Creams, Sorbets, Granitas, And Sweet Accompaniments



## Synopsis

Ripe seasonal fruits. Fragrant vanilla, toasted nuts, and spices. Heavy cream and bright liqueurs. Chocolate, chocolate, and more chocolate. Every luscious flavor imaginable is grist for the mill in *The Perfect Scoop*, pastry chef David Lebovitz's gorgeous guide to the pleasures of homemade ice creams, sorbets, granitas, and more. With an emphasis on intense and sophisticated flavors and a bountiful helping of the author's expert techniques, this collection of frozen treats ranges from classic (Chocolate Sorbet) to comforting (Tin Roof Ice Cream), contemporary (Mojito Granita) to cutting edge (Pear-Pecorino Ice Cream), and features an arsenal of sauces, toppings, mix-ins, and accompaniments (such as Lemon Caramel Sauce, Peanut Brittle, and Profiteroles) capable of turning simple ice cream into perfect scoops of pure delight.

## Book Information

Paperback: 256 pages

Publisher: Ten Speed Press; 4.4.2010 edition (May 4, 2010)

Language: English

ISBN-10: 158008219X

ISBN-13: 978-1580082198

Product Dimensions: 7.4 x 0.7 x 10.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (523 customer reviews)

Best Sellers Rank: #22,436 in Books (See Top 100 in Books) #7 in [Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts](#) #12 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #149 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#)

## Customer Reviews

My kids bought me an ice cream maker attachment for my Kitchen Aide mixer for Mother's Day so I decided to buy a variety of recipe books, as I've never made ice cream before. I bought this one, the Ben & Jerry book (also good), the idiots guide to homemade ice cream, and a few others that I picked up used. Perfect scoop is our favorite! Everything we've made has been exceptional. First off was the Chocolate Ice Cream which was my first attempt at a custard ice cream and the best we've ever had. Next we made the Rice Gelato (with Tangerine rind instead of Orange because that was all I had) which was very good also...sort of like a citrus scented frozen rice pudding. Last weekend we made the Mango sorbet which was the best sorbet I've ever had, and it was so easy to make. Next up will be the Banana Blueberry sorbet. It's a great book and if you're going to get an ice cream

maker - buy this too! :-)

The ultimate ice cream book has finally arrived! And just in time for summer and the onset of the ice cream season (is there ever not a season for ice cream?) David Lebovitz, former pastry chef at Chez Panisse, hilarious and articulate [...], and cookbook author of several highly acclaimed books on desserts has written a gorgeous, informative, delicious book about ice cream, sorbets and granitas. The Perfect Scoop has over 150 recipes and over 50 stunning photographs. Ice cream recipes include the basics such as chocolate, vanilla, and butterscotch pecan, and branch out to aztec "hot" chocolate, apricot-pistachio, and lavender-honey. Papaya-lime sorbet and mojito granitas make appearances as well. One of the things I love about David's work is that he takes the time to instruct us on the basics of whatever it is he is cooking. His Room for Dessert book has saved me over and over again with his explanations of the "whys" as well as the "hows" of doing a recipe. In The Perfect Scoop David describes right up front the methods you'll need to employ to make creamy, perfect ice cream. Using a custard base is what is usually called for, but can be a bit tricky for first timers. David's explanation makes it easy. David includes a section on the equipment needed, describing the pros and cons of the different kinds of ice cream makers that you can use. If you love ice cream and want to try your hand at making your own, get yourself an ice cream maker and a copy of The Perfect Scoop.

I should start this review with the warning that I am a professional pastry cook and, therefore, am spoiled by stabilized recipes and a very, very expensive industrial ice cream machine. Compared to what I make at work, the ice cream produced by Lebovitz's recipes leave a bit to be desired. However, I happily accept the limitations of my home kitchen and, with that in mind, can recommend The Perfect Scoop although there are probably better books out there. Since purchasing the book I've been working my way through it, randomly picking and choosing recipes that struck my fancy. The Milk Chocolate Guinness Ice Cream was to die for, both in texture and flavor; the Lemon Ice Cream was fresh and lemony, but also grainy; The Rice Gelato freezes rock-solid, but is one of the tastiest things I've ever eaten. Somewhere in the middle fall Avocado Ice Cream, Oatmeal Cookie Ice Cream, Chocolate Ice Cream, and Roasted Banana Ice Cream. All in all, this is a solid purchase, especially at the price. I'd make it a part of your ice cream library, though, not your only book. The Ben & Jerry's Book is great, as is the book by Pippa Cuthbert. If you've got \$250+ to shell out, Emmanuel Ryon's book is the ultimate ice cream book. If you'd like to get a look at The Perfect Scoop before making your purchase, it is available for preview on Google Book Search (the Rice

Gelato is there!).

I've been using my icecream maker for several years now, and have had a couple of favourite ice cream books, but none come close to this one. What marks this book out for me isn't just that it is full of marvellous icecream/sorbet/granita recipes which work, or the fact that the different flavour combinations will inspire you to experiment all the more yourself, or the fact that, like everything else David Lebovitz writes, it's eminently readable (witty, chatty yet authoritative on his subject matter - the perfect combination for a food book). These are all excellent reasons to buy this book. No, what really impresses me is the space given over to icecream accoutrements, including incredible detail on types of toffee and caramel sauces, icecream "vessels" such as differently flavoured cones, mix-ins which range from the crisp and crunchy (pralined almonds, buttercrunch toffee, peanut brittle) to the soft and gooey (homemade marshmallows, cookie dough). All meticulously researched and beautifully presented (Lara Hata's photographs are excellent too). Wonderful.

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