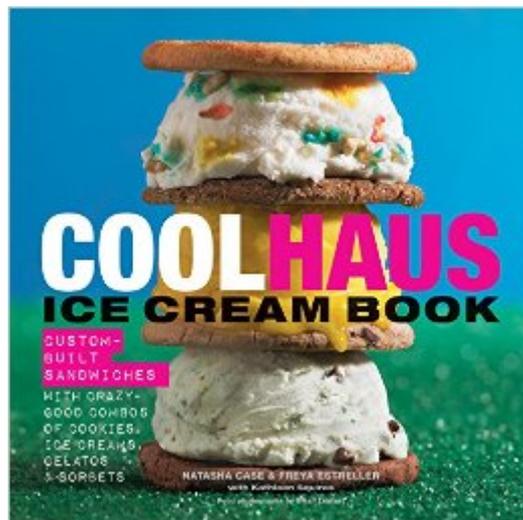


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# Coolhaus Ice Cream Book: Custom-Built Sandwiches With Crazy-Good Combos Of Cookies, Ice Creams, Gelatos, And Sorbets



## Synopsis

From a beat-up postal van turned food truck, Coolhaus has rocketed to a national brand. Yahoo! called it "the best ice cream in America." The inventive sandwiches, named after famous architects, are sold in supermarkets across the country, as well as from trucks in Los Angeles, New York, Austin, and Dallas. Coolhaus has drawn accolades from the New York Times, Every Day with Rachael Ray, Time, and Good Morning America, to name a few, and from such celebrities as Will Ferrell, Jimmy Kimmel, and Alex Guarnaschelli. Now the owners part with the recipes for their coolest creations, like the BuckMINTster Fuller (Dirty Mint Chip Ice Cream with Chocolate Chip Cookies) and the Frank Behry (Strawberry Gelato with Snickerdoodles). Daring flavors range from classic (Cookies and Sweet Cream), to boozy (Bourbon Manhattan), to vegan (Lychee Martini), and even savory (Fried Chicken and Waffle). Sandwiched among the treats are tips on ice cream making, profiles of major and up-and-coming architects, and amusing tales of the owners' forays into the ice cream business.

## Book Information

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## Customer Reviews

For all the folks who bought this to look at the pictures, but don't intend to cook from it, more power to you. If you intend to make ice cream from this book, I suggest you look elsewhere. I tried two recipes: Cuban Cigar Ice Cream, which sounded quite intriguing with liquid smoke and coffee flavor. You start with the Salted Caramel Ice Cream Base. The directions call for milk, cream and 1/4 cups granulated sugar. 1/4 cups? Usually you need a very sweet base because freezing mutes the flavors. Is this a typo? It must be, because the standard base calls for 1 and 1/4 cups of

sugar. However this mistake is repeated in ALL the other bases: chocolate, yogurt, chocolate-hazelnut base (as another review pointed out, this also contains no chocolate) Foie Gras and Olive Oil & Rosemary. Silly me, I followed the directions and had to throw that batch away. Next attempt: Bourbon Pecan Pie. Sounds great, right? This one uses the Plain Custard Base, so I've got the right amount of sugar this time. Then you toast 1/2 cup pecans in a stick of butter. Hmm, seems like a lot of butter. Set aside to cool. Then, in a saucepan, cook corn syrup with a little salt until the mixture is candy-coated and sticky. • Until what is candy-coated? Am I supposed to add the pecans? It doesn't say. After you freeze, it says to add the pecans to the ice cream, but it never says what to do with the corn syrup candy. Well, except to Set aside to cool. • Really? That is a bad idea. What I actually did was pour off the excess grease, mix the nuts into the candy and turn it out onto waxed paper, like I would a praline, before it hardened. Which it did. If I had left the candy in the saucepan, as the directions said, it would have hardened into a solid chunk.

This is one of those trendy cookbooks that seems more geared for coffee table decor than serious cooking. It is beautifully presented and has a photograph of most of the recipes. Even though the methods are touted as "easy!!!", I think you need a decent amount of cooking experience to make up for the poor instructions. Here is what I learned:

1. Make sure the sugar in the milk mixture is completely dissolved prior to adding the egg base.
- 2 The custard/gelato will NOT cook to the proper temperature and texture in just 2 minutes on low heat. It took more like 15 each time I tried. Even accounting for temperature differences on ranges and gas v/s electric, this is still a pretty big difference.
3. Strain the cooked base prior to chilling! This will remove any tiny unappetizing bits that curdled or got stuck on the bottom of the pot.
4. The instructions say to never store ice cream in the churn bowl, but also tell you to let it freeze for 20 minutes prior to transferring. I recommend setting an egg timer for the 20 minutes so you don't forget and thus leave the cannister in the freezer for too long (and remove the beater thing too, though that was sheer stupidity on my part).
5. When transferring ice cream to a storage container, make sure the container has been well chilled. Otherwise the ice cream will melt, even if you pop it right in the freezer.
6. The cookie recipes don't taste good on their own. They are bland and have a weird gritty texture. However, something magical happens when sandwiched with the homemade ice cream. The bland flavor wakes up with the ice cream and the texture allows the cookie to freeze without getting hard.
- 7.

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