



Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery



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Kris Hoogerhyde, Anne Walker, Dabney Gough

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Format: Kindle eBook

Kurzbeschreibung

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). Pressestimmen

"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* Kurzbeschreibung

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