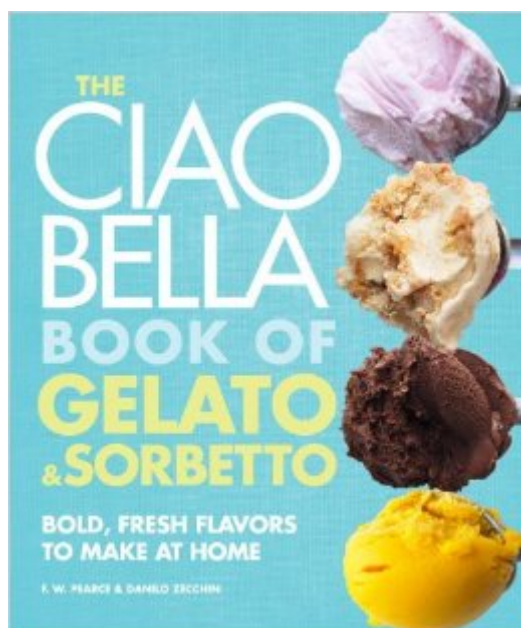


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The Ciao Bella Book Of Gelato And Sorbetto: Bold, Fresh Flavors To Make At Home



Synopsis

TO TRY ONE SPOONFUL OF CIAO BELLA[™]S GELATO OR SORBETTO IS TO BE INSTANTLY TRANSPORTED. When you think of the most delicious and fresh gelato and sorbetto in America, you are craving Ciao Bella. The premier gelato and sorbetto maker in the country may be known for using the world[™]s finest ingredientsâSicilian lemons, Valrhona chocolate, Louisiana pralinesâbut you don[™]t need to travel the globe to experience the bold flavors yourself. All you need is a handful of simple, fresh ingredients; a standard ice cream machine; and your imagination. The magic of this book is that once you learn how to make just one easy custard or simple syrup base, you can dream up an infinite number of flavors. In addition to being able to re-create Ciao Bella[™]s award-winning favorites, like Key Lime with Graham Cracker Gelato or Hazelnut Biscotti Gelato, you[™]ll be able to invent your own combina- tions and mix and match more than 100 unbeliev- ably indulgent frozen desserts. From the PLAIN BASE: â Italian classics such as GIANDUJA and PISTACHIO â New American favorites like APPLE CARAMEL CRISP and PUMPKIN AND SPICE â Cutting-edge flavors like BOURBON BUTTER PECAN and ROSEMARY AND OLIVE OIL From the CHOCOLATE BASE: â Exotic options from around the world like CHOCOLATE CHAI and MEXICAN COFFEEÂ â Kid-pleasers like CHOCOLATE SâMORESÂ From the SIMPLE SYRUP: â Sorbets such as WATERMELON, COSMOPOLITAN, and PEAR WITH BALSAMIC SWIRL â Make-your-own granita combinations (no ice cream machine required!) like COFFEE/CINNAÂMON and RASPBERRY/SAUTERNES/HONEY A special section called â Amazing Endingsâ • tops off this delicious volume, containing fun ideas for how to serve gelato and sorbetto as the pros doâor with a more personal creative touch. With hundreds of helpful tips, information on the best ingredients, and a list of sources, this gorgeously photographed book ensures that the best gelato and sorbetto you can imagine are just a churn away. NOW, WITH THE HELP OF CIAO BELLA co-owner F. W. Pearce and chef Danilo Zecchin, making gelato and sorbetto in your own kitchen couldn[™]t be easier. You[™]ll add an exclamation point to any meal with these tantalizing flavors: â HAZELNUT BISCOTTI â FIG AND PORT â APPLE CARAMEL CRISP â ROSE PETAL â GREEN TEA â POMEGRANATE CHAMPAGNEÂ â PEACH AND HABANERO CHILE

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Customer Reviews

My roommates and I discovered Ciao Bella ice cream while shopping at our neighborhood Whole Foods. Though we loved the flavors offered at our Whole Foods, especially the Hazelnut (yum!), we wanted to try some of the other flavors, because the ones we had were so delicious! We found ourselves surfing Ciao Bella's web page and then searching for specific flavors at distance grocery stores. Then ... everything changed! We discovered this cookbook. If you follow their directions and use fresh ingredients that are ripe/fresh, yours really will turn out just as good as the store bought Ciao Bella gelato. Promise. Why pay \$5.00+ for a pint if you can make your own?! The day the book came I read it cover to cover. There are so many flavors to choose from, not to mention it's inspiring. Fig and port? Yum! Though we certainly haven't made all the recipes, once you master the basic recipe there is very little to change when it comes to adding flavors. I really liked that in the beginning of the book they discussed technique, stressing the importance of temperature, etc. They even explained the difference between different vanillas, which I certainly did not know. As they emphasized, you should feel inspired to try your own variations. After reading different recipes I began to gain a good perspective of when to add more sugar and when not to, etc. The recipes offer inventive combinations that sound delightful. It certainly gets you thinking about what other fruits you can combine to make delicious masterpieces. I certainly felt inspired and have made my own fruit sorbets based loosely on some of the recipes. Everything we've whipped together has turned out fabulous. I can't wait to try the champagne sorbets at New Years! Definitely worth the price. Did I mention we use this as a coffee table book now? Everyone loves it!

I have all the ice cream books on the market, I have Torrance Kopfer, David Lebovitz, Ben & Jerry's, the list goes on and on. This one is by far my favourite and in second place Torrance Kopfer. It uses fresh natural ingredients, unlike other authors that use corn syrup in some recipes (David Lebovitz).

The book does not have hundreds of recipes where one ingredient has changed and a new recipe created. ie instead of vanilla extract use almond extract. You get the picture. Base recipe is (which I think is perfect) 2 Cups Whole Milk 1 Cup Cream 2/3 Cup Sugar 4 Egg Yolks The 2/3 sugar is far better than the 3/4 others use. Gotta run, I have ice cream to make.

I would highly recommend this book. The recipes couldn't be simpler and yet many of them are adventurous and delightfully different. Keep in mind that an ice cream maker is required for all the recipes. We have a very simple, inexpensive model which works just fine. This Fourth of July we chose three sorbets for a Red, White and Blue theme: Strawberry, Blueberry and Coconut and they were all a huge success with our family! All three were easy to make and came out yummy and refreshing - not too sweet and a perfect finale for our BBQ menu. We can't wait to try everything - each recipe looks great and the pictures are all good enough to eat, too! Get this book - it's definitely worth it!

I have two other ice cream books, the Ben & Jerry's book (sitting there collecting dust) and The Ultimate Ice Cream Book (was my favorite till I got this), but then I went and bought this marvelous book! I would have given it a six star rating if I could! First of all, as a book, I love the way the book is put together, printed, and the images used. For me a good cookery book has to be printed on glossy paper, hardcover, and with plenty of eye pleasing pictures! This book scores big on all these fronts!! I love the color combinations used, they scream fun at me! Secondly, the contents: I love the brief history introduction regarding ice creams, gelatos, and sorbets at the very beginning of the book! The recipes in this book are exactly what I look for in frozen desserts! The one thing that I simply adore about this book is that it rarely uses extracts and essences, it teaches you how to use the real deal, like hazelnuts, pistachios and the like!!! Great for making homemade ice creams for the entire family to enjoy! The recipes always come rich and smooth!! Had some friends over and made them some chocolate gelato and they almost ate the whole batch! Made milk chocolate and hazelnut gelato with a Nutella swirl for the family and that was gone in a couple of days! The recipes are very easy to follow, especially if you have experience with preparing custards, and the ingredients are fairly easy to find in most supermarkets and there is no need to go to specialty shops. The book has an abundance of recipes and will give you a better understanding of how to add flavors, like nuts and fruits so that you can experiment and come up with your own versions or even creations, like my milk chocolate gelato with nutella swirl! This has officially become my favorite gelato / ice cream book in the world!

I have made a dozen or so of the gelato recipes in this book. All of them have been easy to make and turned out perfectly.

I got this recipe book for our restaurant, as we wanted to add homemade gelato. The instructions are well written, and there are good tips on best practices to yield the best results. The pictures are great, too, and the book is in full color. The results have been wonderful. So far, we are making the vanilla bean, chocolate, pistachio and hazelnut biscotti gelato. Recently, we have added the pomegranate champagne sorbetto, as well as the lemon sorbetto, which have been well received!

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