



 [Get Print Book](#)

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments

By *David Lebovitz*



[Download](#)



[Read Online](#)

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz

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 chill 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.



[Download The Perfect Scoop: Ice Creams, Sorbets, Granitas, ...pdf](#)



[Read Online The Perfect Scoop: Ice Creams, Sorbets, Granitas ...pdf](#)

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments

By David Lebovitz

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz

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 chill 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.

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz **Bibliography**

- Sales Rank: #39679 in Books
- Brand: Ten Speed Press
- Published on: 2010-05-04
- Released on: 2010-05-04
- Original language: English
- Number of items: 1
- Dimensions: 10.50" h x .74" w x 7.35" l, 1.89 pounds
- Binding: Paperback
- 256 pages

 [Download The Perfect Scoop: Ice Creams, Sorbets, Granitas, ...pdf](#)

 [Read Online The Perfect Scoop: Ice Creams, Sorbets, Granitas ...pdf](#)

Download and Read Free Online The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz

Editorial Review

From Publishers Weekly

Lebovitz, a former Chez Panisse pastry chef and author of *The Great Chocolate Book*, credits his "first and craziest, most insane summer job"—as an ice cream scooper at a soda fountain—with inspiring his lifelong devotion to ice cream. The author's 25 years of experience as a frozen-dessert maker are put to excellent use in this wittily written, detailed volume. Step-by-step photos and advice on selecting an ice cream machine will reassure ice cream amateurs. Experts and novices alike will appreciate tips for selecting the best citrus and creating unusual but complementary pairings (apricots go nicely with Olive Oil Ice Cream). An impressive array of flavors is available for the making, like Chocolate Peanut Butter Ice Cream, Vanilla Frozen Yogurt, Fresh Fig Ice Cream and Pear Pecorino Ice Cream. Sorbet, sherbet and granita also are explored in depth, as are ice cream "vessels," such as brownies and crepes. Great photos and plenty of practical advice combine to make this an appealing and useful resource for the dessert aficionado. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Review

"The original ice cream tour de force."

—Cookbook.com, paperback edition review, 6/2/10

"Here is the rare book in which the recipes live up to the delicious promise of their names . . . The collection of ice creams ranges from the sophisticated to the delightfully childish."

—New York Daily News

Amazon 2007 Top 10 Editor's Picks in Cooking, Food & Wine

"The Perfect Scoop digs right into what you need to know for successful ice creams, sherbets, gelatos, sorbets, frozen yogurts, and granitas."

—New York Times

"Having churned out ice cream at home and in professional kitchens for a quarter century, Lebovitz can guide even a beginner to a great frozen experience. . . . Truly the Good Humor man of home ice cream."

—San Francisco Chronicle

One of the best gift books of the year: "The scoop in the title is perfect, and so is everything else about this cookbook on homemade ice cream. It's informative, full of charm, and loaded with irresistible and impeccably tested recipes."

—Seattle Post-Intelligencer

"Everything you need to know about making anything remotely connected with ice cream . . . Lebovitz is an entertaining read . . . the recipe headnotes alone are worth the price of the book."

—Oregonian

"Packed with beautiful photos and great-sounding recipes."

—Omaha World-Herald

"If you are one of those people who, 'scream for ice cream,' then you will whoop for The Perfect Scoop. . . . Ice cream aficionados should be delighted with The Perfect Scoop. It is delicious."

—Peter Franklin's Cookbook Nook, United Press Syndicate

"The author's 25 years of experience as a frozen-dessert maker are put to excellent use in this wittily written, detailed volume. . . . Great photos and plenty of practical advice combine to make this an appealing and useful resource for the dessert aficionado."

—Publishers Weekly

"If you love cold sweets but never dared own an ice-cream machine for fear you'd soon weigh 300 pounds, then consider this book; you may just find some happy compromises."

—Epicurious.com

"This is the only book you'll ever need to make stellar ice cream."

—Gale Gand, host of Food Network's Sweet Dreams

"Finally, someone has done real justice to my favorite food, ice cream. David's book is full of new ideas for cold delights and great takes on my favorite chocolate treats."

—John Scharffenberger, cofounder of Scharffen Berger Chocolate Maker and author of *Essence of Chocolate*

"I screamed, you'll scream—we all scream for David's wonderful ice cream! I highly recommend this book for all ice cream junkies."

—Sherry Yard, pastry chef at Spago and author of *The Secrets of Baking*

"The Perfect Scoop is luscious and perfectly luxurious—even David's accompaniments and accessories ('mix-ins' and 'vessels' as he calls them) sparkle sweetly."

—Lisa Yockelson, author of *Baking by Flavor* and *Chocolate*

From the Hardcover edition.

From the Publisher

- * A generous collection of classic and contemporary recipes for ice creams, sorbets, granitas, and accompaniments, from a former Chez Panisse pastry chef and popular dessert book author.
- * Includes more than 200 recipes and 45 full-color food photos.
- * Features in-depth material on successful ice cream making, from choosing the right equipment and the best ingredients to crafting the perfect custard.
- * Most recipes are accompanied by "Perfect Pairings"—variations and garnishes for turning homemade ice cream into fun and fanciful desserts.

Users Review

From reader reviews:

Wanda Matthews:

In this 21st one hundred year, people become competitive in every way. By being competitive currently, people have to do something to make all of them survive, being in the middle of often the crowded place and notice by simply surrounding. One thing that occasionally many people have underestimated this for a while is reading. That's why, by reading a e-book your ability to survive enhance then having chance to endure than other is high. For you who want to start reading any book, we give you that *The Perfect Scoop: Ice*

Creams, Sorbets, Granitas, and Sweet Accompaniments book as beginning and daily reading guide. Why, because this book is greater than just a book.

Debbie Jackson:

Your reading 6th sense will not betray an individual, why because this The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments reserve written by well-known writer we are excited for well how to make book which might be understand by anyone who else read the book. Written with good manner for you, still dripping wet every ideas and creating skill only for eliminate your hunger then you still skepticism The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments as good book but not only by the cover but also with the content. This is one book that can break don't evaluate book by its handle, so do you still needing another sixth sense to pick this kind of!? Oh come on your looking at sixth sense already told you so why you have to listening to one more sixth sense.

Edward Roth:

Many people spending their moment by playing outside along with friends, fun activity with family or just watching TV the whole day. You can have new activity to shell out your whole day by reading a book. Ugh, think reading a book will surely hard because you have to use the book everywhere? It ok you can have the e-book, getting everywhere you want in your Smart phone. Like The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments which is having the e-book version. So , why not try out this book? Let's view.

Sherry Hansen:

Don't be worry should you be afraid that this book will probably filled the space in your house, you can have it in e-book means, more simple and reachable. This kind of The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments can give you a lot of good friends because by you looking at this one book you have matter that they don't and make anyone more like an interesting person. That book can be one of a step for you to get success. This book offer you information that probably your friend doesn't learn, by knowing more than some other make you to be great people. So , why hesitate? Let me have The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments.

**Download and Read Online The Perfect Scoop: Ice Creams,
Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz
#SP09NKLJ4GF**

Read The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz for online ebook

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz books to read online.

Online The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz ebook PDF download

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz Doc

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz Mobipocket

The Perfect Scoop: Ice Creams, Sorbets, Granitas, and Sweet Accompaniments By David Lebovitz EPub