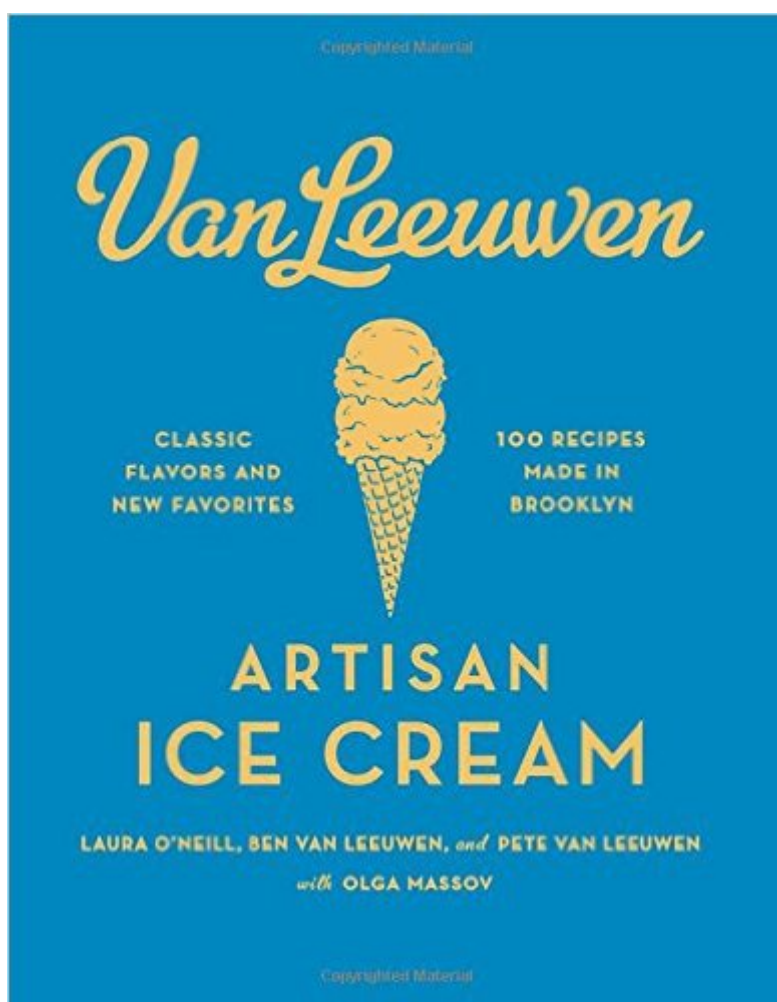


The book was found

Van Leeuwen Artisan Ice Cream



Synopsis

A collection of delicious and flavorful frozen treats made from simple, natural ingredients easily found in most pantries from Brooklyn's beloved and wildly popular ice cream emporium. The Van Leeuwen Artisan Ice Cream Book includes ice cream recipes for every palate and season, from beloved favorites like Vanilla to adventurous treats inspired by a host of international culinary influences, such as Masala Chai with Black Peppercorns and Apple Crumble with Calvados and Crème Fraîche. Each recipe is from the classic to the unexpected, from the simple to the advanced features intense natural flavors, low sugar, and the best ingredients available. Determined to revive traditional ice cream making using only whole ingredients sourced from the finest small producers, Ben, Pete, and Laura opened their ice cream business in Greenpoint, Brooklyn, with little more than a pair of buttercup yellow trucks. In less than a decade, they've become a nationally recognized name while remaining steadfast to their commitment of bringing ice cream back to the basics: creating rich flavors using real ingredients. Richly illustrated, told in a whimsical style, and filled with invaluable, easy-to-follow techniques and tips for making old-fashioned ice cream at home, The Van Leeuwen Artisan Ice Cream Book includes captivating stories and an explanation of the basic science behind these delicious creations. Enjoy these irresistible artisanal delights anytime! The Van Leeuwen Ice Cream Book shows you how.

Book Information

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Customer Reviews

So apparently July is National Ice Cream Month and the third Sunday in July (July 19 this year) is National Ice Cream Day. Who knew? That - and summertime in general - makes the release of the

new Van Leeuwen Artisan Ice Cream cookbook pretty perfectly timed. I can remember homemade ice cream as a kid: it was an event. An EVENT. It meant breaking out that big bucket with the blister inducing crank. You needed serious muscle to get that going - and to get an actual edible serving of ice cream. As you can imagine it wasn't something we did very often. These days homemade ice cream is MUCH easier with most of the machines on the market doing the major work for you. We got one of our very own as part of our wedding registry but after using it to make sherbet and slushies few times it ended up being shelved and fairly forgotten. Until now! The Van Leeuwens run their very own ice cream shop in Brooklyn, so the name is likely known by many in those parts. Way over here in the midwest it was their cookbook that served as introduction for me. And what a cookbook! With a focus on quality ingredients and phenomenal flavors, the Van Leeuwens have inspired me to break out the machine and get to making ice cream again. Many of the recipes are custard based but the authors provide perfect step-by-step instructions for pretty foolproof results. Recipes for additions like Homemade Marshmallows, Candied Citrus Peels, and Pistachio Shortbread are included and there's a chapter on other icy treats like Sorbet and Granitas, too. Two of my favorite things about the book, though, are the vegan chapter and the egg whites chapter.

I wouldn't really suggest this book if you are interested in making ice cream at home. It comes across much more as a vanity piece than a serious cookbook. Many pages are devoted to telling you how very special the ice cream makers are and how very special their ingredients are. The book is full of self congratulatory photos of the owners of Van Leeuwen. If you are a big fan of their ice cream, then sure, you might want to buy this book. But if you are interested in making ice cream at home, there are better books out there. I suggest *The Perfect Scoop* by David Lebovitz. Some of the problems I found with the book: The authors take two full pages to tell you that they use the very best (extra special!) vanilla beans but they don't tell you how to buy them yourself. Anytime they mention chocolate, they tell you that you should buy the exact same chocolate that they buy, because of course, it is so special. They say it is available in Whole Foods but is isn't available at my Whole Foods. Come on, there is a lot of great chocolate being made today. The authors insistence that you buy the brand they buy comes across as somewhat self involved and annoying. The book features a full page photo of spit passion fruit but they don't tell you how to use it. In fact, they tell you to buy froze passion fruit puree. I found editing problems, the wrong words, mistaken page references, and questionable quantities. For instance, the recipe for ginger ice cream calls for way too much sugar. Speaking of ginger, the authors specify the length of ginger used. This is not as useful as weight would be since pieces of ginger vary so much in width. The New York Times

recently suggested that the reason to buy this book would be for their vegan ice cream recipes. I would have to agree.

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