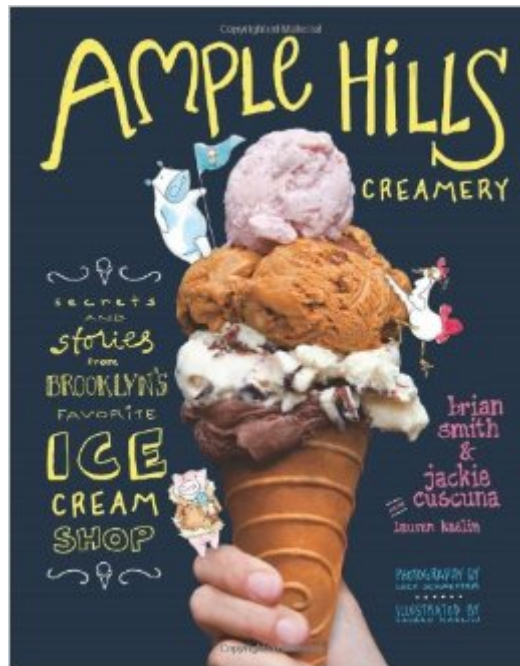


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# Ample Hills Creamery: Secrets And Stories From Brooklyn's Favorite Ice Cream Shop



## Synopsis

Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights and Gowanus, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors including Salted Crack Caramel, Ooey Gooney, and the Munchies the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy's Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide for ice cream lovers and DIY enthusiasts alike.

## Book Information

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## Customer Reviews

I just received this book a few days ago and have made a few flavors + their waffle cones and have had terrific results! The book is beautifully illustrated and the photos are mouth watering. There are excellent instructions and it's very well organized. If you are like me and have all the good ice cream books out there (Lebovitz's Perfect Scoop, Ben and Jerry's, Jeni's Splendid Treats and Bi-Rite) why should you add this to your collection? Well Ample Hills approaches ice cream a little differently: You basically have two kinds of ice cream: Philadelphia Style (1 cup milk + 2 cup heavy cream + 3/4 cup sugar) or French Custard Style (1 cup milk + 2 cup heavy cream + 3/4 cup sugar + 4 to 6 egg yolks -

depending how you like it). At least that's how I approach it. I consider Dryer's / Breyer's / Edy's to be Regular Ice Cream (this is based on how the Int'l Dairy Foods Assoc. defines it). It has a good amount of overrun in it (the amount of air in it during churning) but it's still ok. Then you have Premium Ice Cream. Less overrun (less air) and higher quality ingredients...and usually french style. I consider some of Ben and Jerry's flavors and Haagen Daz to be in this category. Finally you have Superpremium. I used to think that some of the richer Ben and Jerry's or Haagen Daz would be in this category, but I honestly think that Ample Hills holds the title. There is very little overrun in this ice cream, super high quality ingredients, it's very dense (in a good way) and has less water than other ice creams. How do they do it? Well they have a secret (natural) ingredient they use to absorb excess water. By using this ingredient and using equal amounts of whole milk and heavy cream and tapering in a few egg yolks, they have created a french custard base that is so super premium and rich my husband and I ate our first bite of it tonight and were like, WOW! It reminds me a little of coldstone's creamery but better. Much, much better. The flavors I've tried so far are their Vanilla Bean - which is infused with 30 coffee beans. I steeped the coffee beans (I used Jose's vanilla nut coffee) and strained them out. The ice cream was delicious. Exactly as they described. I wouldn't call it a classic vanilla, but it was more like the vanilla was kissed by coffee. It was a very grown up tasting vanilla and was delicious. I tried their Cookies & Cream ice cream - and I usually crush up Newman's O's into my philly based ice cream, but using Walt's base made it a real decadent treat. My husband was like "there are too many cookies in it" but there is a funny little quote on that page saying that one of the employees says that Brian (the owner) wants people to choke on their cookies. After my husband made that comment I told him what the book said and we laughed - b/c indeed, there were a ton of cookies and my 6 year old son couldn't get enough! I have a waffle cone maker and their recipe was fantastic. I loved that they used dark brown sugar instead of granulated, and to be quick I used vanilla bean paste instead of the vanilla bean seeds. My kids are on my back to make the cotton candy ice cream (i've ordered the extract from their suggested source) so it should be here any day now and I am confident it will be delicious. All in all, a very creative book with an enormous amount of amazing recipes, stories, drawings, photos and information. Just a few things....I haven't been to their ice creamery...yet. (i'm in LA) - so I don't know how these recipes compare to what you are getting there but hopefully we'll visit them the next time we're in NY. The ice cream I made tasted super premium and super delicious. I'm not a professional chef, but I've been making ice cream almost weekly for about 4 years now, so I am pretty experienced w/ it. If you are a novice this is a great resource with a wealth of information. If you are more experienced, there are many new recipes for you to add to your collection with some special techniques. I love their

ideas and their fresh approach. I don't have any negatives about the book. I love that they have a honest approach about their ice cream and ingredients. They want to use the highest quality milk, cream and eggs. They want to use natural or organic products. They do not scrimp or compromise on quality. They truly care about their product and customers and you can feel their warmth and passion for what they make and do in their book. I would highly recommend the book (don't you want to know the secret ingredient as well??) and it's an absolute steal at this price for the wealth of information and recipes!

8/3/14 EDIT: i absolutely love this book. I love their flavors and have been making many of their recipes. Their malted ice cream is delicious...though I felt like something was missing so i layered it with chocolate (i churned two separate batches b/c i have two ice cream makers) and added the crushed malt balls...it was perfect that way. The cotton candy was so good. Just keep in mind when using natural food coloring - the color might impart a little hint of flavor (in my case, red dye from beets) so most of my friends thought it had an almost red-wine like aftertaste (very slight). I tried it w/ artificial color w/ no aftertaste..but just doing my best to keep it "all natural." I also tried their cooke au lait - which was their coffee oreo ice cream. SO SO good. I love oreo and i love mint oreo, but i never thought to put coffee + oreo together. It's definitely a keeper. My last thing I think you should consider is that they use a LOT of add-ins in their recipes. For the malted ice cream I think they said to use something like 1.5 lbs of malt balls. That is A LOT! I weighed it out and was like there is no way I can use this much. So i used less and it was perfect. I definitely like my ice cream chunky but I think they try to put a lot b/c it's a super premium ice cream and they want their customers (in their stores) to walk away feeling like they got their money's worth. Anyhow....have fun!

I already own Jeni's Splendid Ice Cream At Home, and it's not like I make ice cream so often that I need multiple books on the topic. So when I saw Ample Hills Creamery, I immediately dismissed it as unnecessary. Then I went back to take a second look. And a third. By that time I was hooked and I ordered it. I got it last week and have already made Gather Round the Campfire, which is basically s'mores ice cream, and Salted Crack Caramel. Both were amazing. The Gather Round the Campfire is a cream base, into which you roast marshmallows and then scoop the molten stickiness into the cream and process with a blender. Then a graham cracker crumb cookie is made and broken up into the machine while it's churning. Finally, a milk chocolate ribbon is whipped through the churned cream. I used every mixing spoon in the house and had to stop halfway to run a load in the dishwasher, but it was so worth it. If you like the Momofuku Milk Bar Cookbook you will find that Ample Hills Creamery is the ice cream equivalent. There's a cereal milk ice cream (Breakfast

Trash), a "composted" ice cream (The Munchies) with potato chips & pretzels, a corn ice cream, and abundant use of dry milk powder. Now, as I said, I already own Jeni's Splendid Ice Cream At Home. To me, the recipes in Jeni's cookbook are more elegant and exotic, while Ample Hills is more nostalgic and comforting. Jeni's book is arranged seasonally and features many fruit flavors and tweaks them by adding unexpected twists, like Pineapple Piment d'Espelette Sorbet or Olive Oil Ice Cream with Sea-Salted Pepitas. Both books make excellent quality ice cream. So it depends on what and who you are making this for. If you wanted to make ice cream for a Bridal Shower Brunch or to have adult friends over for a summer dinner, then maybe you'd reach for Jeni's Splendid Ice Cream At Home. But if you need an ice cream for after a kid's t-ball game, or to eat on the couch on a day home sick from work, then it's all about Ample Hills Creamery.

First, though I do not like this book, I must address the critics who dock stars for the recipes because of the use of powdered milk. I am a professional pastry chef, specializing in gelati and sorbetti. Powdered milk is included in many ice cream and gelati recipes because it reduces the amount of water in the recipes, while providing the proper ratio of milk. Milk is mostly water, and water encourages the formation of ice crystals. Ice crystals are anathema to creamy ice cream. The powdered milk helps create and maintain the proper mouthfeel of the ice cream, and plenty of professionals utilize it. There is absolutely nothing wrong with powdered milk in frozen dessert recipes and formulas. It is not "inferior" or "cheating." That being said, I find the recipes and flavors in this book kitschy, gimmicky and overwrought. They rely far too heavily on multiple add-ins, but the ice cream recipes themselves are quite ordinary and bland. There is nothing interesting or original about them. Way too much of this cookbook is dedicated to twee commentary and drawings. There are so many other excellent ice cream and gelato books on the market with truly inventive and flavorful recipes and excellent educational information to bother with this one.

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