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Jeni's Splendid Ice Creams At Home



Synopsis

Ice cream perfection in a word: Jeni's. "Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets that are every bit as perfect as hers in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that? Â Â Â

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Customer Reviews

Since buying this book, I've tried four of Jeni's recipes: Goat Cheese and Roasted Cherries, Salty Caramel, Darkest Chocolate Ice Cream in the World, and Buckeye State. Perfect results with all of them! Just follow the recipe, and you really will get Jeni's Splendid Ice Cream at Home. Before getting started, I'd recommend reading the first chapter of the book with Jeni's notes, tips, and explanation of the science behind making a great ice cream. As far as equipment goes, you'll need an electric ice cream machine (Jeni uses the Cuisinart Ice-20), whisk, 4-quart or larger pot, 2-3

mixing bowls, gallon size ziploc bags, ice cream storage container, parchment paper, and a big bowl for creating an ice bath. Other tools that comes in handy: a knife for chopping up larger ingredients, cherry pitter if you plan on making anything with cherries in it, digital kitchen scale, and double boiler for melting chocolate. You'll want an extra freezing canister if you plan on making more than one batch a day. For cooking the ice cream mixture, Jeni recommends a 4 quart pot, but I've been using a 6-quart stock pot and couldn't imagine anything smaller. When boiling your cream mixture, it could easily boil over, if your pot isn't big enough.

Basic Ice Cream Ingredients: you'll need heavy cream, whole milk, cornstarch or tapioca starch, sugar, salt, cream cheese, and light corn syrup/glucose syrup. Each recipe will also call for different additional ingredients like vanilla extract or beans, chocolate, natural peanut butter, spices, honey, nuts, liquor, etc. As with all cooking, the better the ingredients: the better the product. Buy organic ingredients and non-homogenized dairy products if you can, and splurge on the "good" chocolate...all this effort deserves the good chocolate!

I don't live anywhere near Jeni's shops, so I've never bought her ice cream and cannot comment on whether these recipes really taste like what she sells at her shop. Other reviewers seem to say it does, so if you already love her ice cream, you might be very pleased with the book. I, on the other hand, found these recipes disappointing. I got the book about a year ago, and have been experimenting with the recipes ever since. I was excited to learn of a technique for making egg free ice cream with a super smooth texture that will stay smooth even after freezer storage for days. Many ice cream recipes call for eggs, and cooking the egg/cream/milk/sugar mixture it into a custard. These custard based ice creams do stay nice and smooth in the freezer for a long time, but I was interested in learning about Jeni's egg free technique, for when I have no eggs or for when I'll be serving it to someone who cannot eat eggs. All the recipes use an interesting strategy for binding the water, which helps prevent ice crystals from forming (ice crystals give ice cream a gritty texture). The milk/cream is boiled for 4 minutes to denature the proteins, then a corn starch slurry is added and it's cooked for another minute to thicken it. Some corn syrup is used because it is high in glucose, which binds water better than table sugar. Finally, cream cheese is added (or evaporated milk, in the case of one of the chocolate recipes), for "body". I've made many batches with this technique, usually experimenting with either vanilla or chocolate, since we eat a lot of that, but I tried about 10 different flavors in all.

It's a beautiful book to look at, and Jeni's recipes have really interesting flavor combinations that make you want to make her ice cream every week. Here are the recipes I've made (will add more

over time):- Salty Caramel, which Jeni's describes as her biggest selling flavor, is extraordinarily thick, creamy and rich. Making the caramel with the dry sugar technique takes some close monitoring but isn't overly technical for cooking at home. The recipe didn't come close to making the quart it was supposed to, but the flavor is so rich the batch will last you awhile all the same. In my batch the sweet overpowered the salty, so if you're looking for the contrast, go a bit heavier on the salt than the recipe calls for.- Toasted Rice with a Whiff of Coconut and Black Tea, is a really neat flavor. I recommend, when toasting the rice, don't go all the way to "the color of brown sugar" as Jeni instructs. This gave the rice a slight burnt taste in my batch, so go for a lighter brown. Also, make sure to taste the rice pudding as it cooks to get the al dente texture the recipe calls for. I went a bit past al dente to a softer rice texture, still good, but it could have been better. If you don't have a fine sieve to remove the tea from the cream mixture, pour it through cheese cloth, which worked great for me. The final ice cream is a very unique and delicious combination of flavor which is led by the black tea, and texture which is led by the rice. Don't expect a lot of coconut flavor if you go the full 10 minutes steeping the black tea. All-in-all unique and delicious.- Savannah Buttermint is very rich with a satisfying, substantial mouth-feel.

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