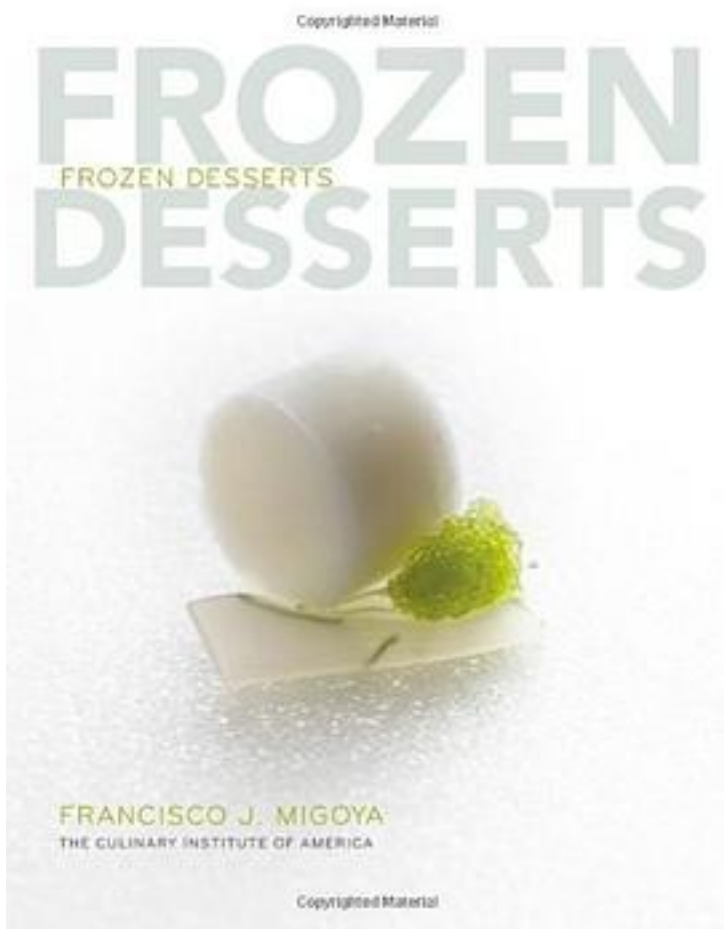


Frozen Desserts



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著者:The Culinary Institute of America (CIA)

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It is essential for any serious pastry chef to have a comprehensive knowledge of frozen dessert production, and Frozen Desserts provides all the basic information a pastry professional needs. Introductory chapters include: the history and evolution of frozen

desserts ingredients including dairy products, sugars, stabilizers, emulsifiers, fruits, and flavors equipment including churning machines, production equipment, and storage and serving containers essentials on storage, sanitation, and production and serving techniques Recipe chapters cover: Dairy-Based Frozen Desserts, which include ice cream, gelato, and sherbet Non-Dairy Desserts, which include sorbet and granites Aerated Still-Frozen Desserts, which include parfaits, semi-freddos, and frozen mousses and souffles Each recipe chapter covers both classic and modern small-batch production techniques, basic formulas, and both basic and advanced base recipes. The final chapter, "Finished Items", makes use of these base recipes and shows readers how to produce, plate, garnish, and serve small desserts, plated desserts, frozen cakes, and even frozen accompaniments to savory courses. Recipes are illustrated throughout by full-color beauty photographs. An instructor's manual and companion website are also available for classroom use.

作者介绍:

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标签

西点

美食

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评论

前面几张解释了冷冻甜品的概念和标准，后面是食谱，比较实在的一本书

冰激凌参考，fruit puree solid%, sugar%, formula.

很好 图片精美 食谱也详细

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书评

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