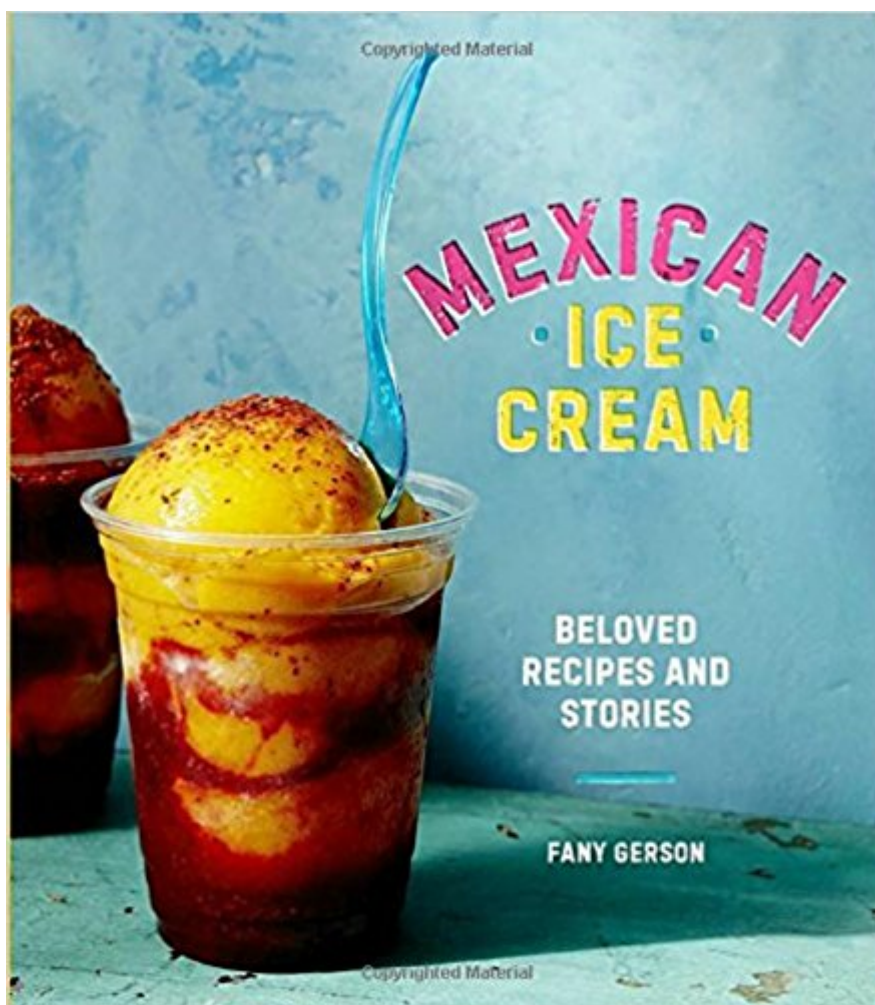


The book was found

Mexican Ice Cream: Beloved Recipes And Stories



Synopsis

A collection of 60+ flavor-packed recipes for ice creams and frozen treats rooted in Mexico's rich and revered ice cream traditions. This new offering from the incredibly popular baker and sweets maker Fany Gerson, the powerhouse behind Brooklyn's La Newyorkina and Dough, showcases the incredibly diverse flavors of Mexican ice cream while exploring the cultural aspects of preparing and consuming ice cream in Mexico. Gerson uses unique ingredients to create exciting and fresh flavors like Red Prickly Pear Ice Cream, Oaxacan-style Lime Sorbet, Avocado-Chocolate Ice Cream, and Rice-Almond Ice Cream with Cinnamon. All recipes are created with the home cook in mind, and written in Fany's knowledgeable but accessible voice. Mexican Ice Cream features vibrant location photography and captures the authentic Mexican heladerias that Gerson has been visiting for decades. For anyone looking to up their summer ice cream game, this is the book.

Book Information

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Customer Reviews

[View larger](#) [Pineapple-Herb Sorbet](#) Nieve de Piña-Hierba Guadalajara, the second-largest city in Mexico, is well-known for its nieves, and Nevera San Antonio is one of my favorite shops. Famous for its small counter with rows and rows of garrafas, barrels used for hand-churning ice cream, the shop has modernized and expanded since I was a child, but the ice cream is still as good as I remember. On my last visit to Guadalajara, I drove straight from the airport to the nevera to try one of their seasonal flavors, nieve de piña-hierba, or pineapple-herb sorbet. It was so good I had to go the next day to get more. The flavor of

pineapple is very refreshing, and it pairs beautifully with any kind of herb. Never a San Antonio used spearmint for their version, but try it with lemon thyme or basil for something different. Have fun and make it your own. Recipe - Makes about 1 Quart In a blender or food processor, puree the pineapple chunks, sugar, water, lime juice, and salt until smooth. Add the herb and pulse until the herb is broken down into green specks. Pour the mixture into a bowl, cover, and refrigerate the base until cold, at least 3 hours or up to overnight. Whisk the base gently to recombine. Freeze and churn in an ice cream maker according to the manufacturer's instructions. For a soft consistency, serve the sorbet right away; for a firmer consistency, transfer it to a container, cover, and allow to harden in the freezer for 2 to 3 hours. Ingredients 1 small pineapple, cored, peeled, and cut into chunks (about 3 cups) 1 cup sugar 1 cup water Juice of 1 lime 1 teaspoon kosher salt 2 tablespoons chopped fresh herb, such as mint, basil, or rosemary

"You'll want to feature this colorful cookbook prominently on your bookshelf. Starring ingredients range from cinnamon and avocado to mangoes and Mexican chocolate. Flipping through the pages will transport you to Mexico and have you craving a towering cone of ice cream or sorbet." Grace Elkus, *A Real Simple* "The combinations are as vibrant as those in the chef's signature popsicles. Stories of Gerson's memories seeking out and eating ice cream as a child in Mexico are interspersed with recipes for uncommon combinations like chocolate with peanut marzipan; avocado and passionfruit; goat cheese with *hoja santa*; mole; and a sour, spicy, and sweet concoction: sour cream with guajillo chile and piloncillo-roasted apricots. Transport yourself to the streets of Mexico City with a scoop of Gerson's deviled mango sorbet topped with chamoy, a must-taste condiment made from pickled plums that brightens the floral sweetness of mango." Daniela Galarza, *Eater* "Praise for My Sweet Mexico:" Fany's irresistible take on Mexican sweets is as smart and instructive as it is inspiring. Recipe after recipe--from traditional *Buñuelos* to an updated Chocolate Rum Tres Leches Cake--I'm reminded why she's one of the most gifted pastry chefs around." Scott Jones, executive food editor, *Southern Living* "Like many of you, perhaps, we haven't given Mexican desserts a lot of thought. Sure there's flan and quite a few delicious ice creams to be had in Mexico, but there's also a lot of brightly-colored pastries that are more decorative than delectable. But looking through the photographs in this truly stunning cookbook might win a few converts...I'm happy to have this book in my collection if only to dream of sweet treats...and future trips to one of my favorite places, Mexico." David Lebovitz, author of *My Paris Kitchen* "What a super-delicious and inspiring celebration of unique flavor combinations! Fany, my incredibly

talented gal pal, brings us on a tour of her beloved Mexico through this creative, joyful, and beautifully photographed collection of ice creams and sorbets. These recipes conjure happy memories that make you long to attack a cone of your own. You'll be rushing to your local Latin-American grocery store and plugging in your ice cream maker in no time!

Christina Tosi, chef/founder/owner of Milk Bar
Fany Gerson's enthusiasm and genuine love for Mexican ice cream is contagious. This cookbook reads like a fairytale and swept me off to a place I didn't know existed. Deeply engrossed, I wanted to make each and every flavor not to mention head straight to Mexico, the source of some of the greatest ice cream in the world.

Jeni Britton Bauer, James Beard Award-winning author of *Jeni's Splendid Ice Creams at Home*

A graduate of the Culinary Institute of America, FANY GERSON has worked in a range of fine-dining kitchens around the world. She is the founder of La Newyorkina, a catering company, roving food truck, and soon-to-be brick and mortar restaurant in Manhattan, and Dough bakery. Her work has been featured in the New York Times, Gourmet, Fine Cooking, Daily Candy, and more. Her previous titles include *Paletas* and *My Sweet Mexico*.

I LOVE this book! Great stories of Mexico, regional favorites, beautiful photos and OH! the recipes!!! Now I can make Mole Icecream with my leftover mole (full disclosure, I am a chef and Mexican cuisine is one of my specialties, but so much to learn here and it's easy to understand and follow the recipes) or there's a great recipe to make your own mole. Plus so many interesting flavors (Horchata Ice Cream anyone? Or Walnut with Pomegranate? Deviled Mango Sorbet?) and all the toppings, even a recipe for Cajeta, Mexico's famous goat milk caramel, instructions on how to make your own Sugar Cones, even Vanilla & Tequila Whipped Cream. Best \$12 I've spent in a long time!!! Great summer gift, too!

This is the 2nd book that I bought from Fany Gerson, a pastry chef who loves eating ice cream especially her childhood favorites, and made other adapted recipes that feature all sorts of flavors popular in Mexico. She also features the types of ice cream gadgets that never use to make their signature flavors of ice cream. This is another awesome cookbook that features different recipes on making Mexican ice cream. I also never expected to find sorbets, popular Mexican toppings and other frozen treats. One of the great cookbooks that feature stories from popular and famous regional frozen treats, flavors unique to a few regions in Mexico, and the process of making these

cream, ice cream cookbook, ice cream recipes, delicious dessert) No-Churn Ice Cream: 50 Delicious Ice Cream Recipes WITHOUT ICE CREAM MAKER (Recipe Top 50's Book 25) The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook: Includes Fresh Peach Ice Cream, Ginger Pear Sorbet, Hazelnut Nutella Swirl Gelato, ... Lavender Honey Ice Cream...and hundreds more! Mexican Ice Cream: Beloved Recipes and Stories Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites Homemade Ice Cream: Delicious Ice Cream Recipes to Make at Home Keto Homemade Ice Cream: 30 Low Carb Ice Cream Recipes Easy Mexican Cookbook (Mexican Cookbook, Mexican Recipes, Mexican Cooking 1) The Homemade Ice Cream Recipe Book: Old-Fashioned All-American Treats for Your Ice Cream Maker Our KitchenAid Ice Cream Maker Recipe Book: 99 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) (Volume 1) Our KitchenAid® Ice Cream Maker Recipe Book: 125 Yummy Desserts for Your 2 Quart Stand Mixer Attachment (Ice Cream Indulgences) Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery I Can't Believe It's Not Ice Cream!: 93 most delicious, fast, easy-to-make, smooth, frozen desserts with whole fruit, nuts and seeds, and no added cream ... Healthiest Frozen Desserts Series Book 1) The Zuni Cafe Cookbook: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant Food52 Ice Cream and Friends: 60 Recipes and Riffs for Sorbets, Sandwiches, No-Churn Ice Creams, and More (Food52 Works) The Complete Cuisinart Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book: 100 Decadent and Fun Recipes for your 2-Quart ICE-30BC N'ice Cream: 80+ Recipes for Healthy Homemade Vegan Ice Creams The KETO Ice Cream Scoop: 52 amazingly delicious ice creams and frozen treats for your low-carb high-fat life The Ultimate Ice Cream Book: Over 500 Ice Creams, Sorbets, Granitas, Drinks, And More Paletas: Authentic Recipes for Mexican Ice Pops, Shaved Ice & Aguas Frescas

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