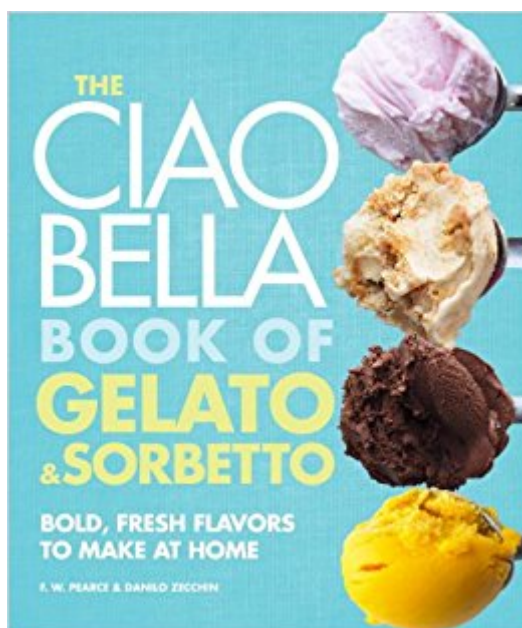


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# The Ciao Bella Book Of Gelato And Sorbetto: Bold, Fresh Flavors To Make At Home



## Synopsis

TO TRY ONE SPOONFUL OF CIAO BELLA<sup>™</sup>S GELATO OR SORBETTO IS TO BE INSTANTLY TRANSPORTED. When you think of the most delicious and fresh gelato and sorbetto in America, you are craving Ciao Bella. The premier gelato and sorbetto maker in the country may be known for using the world<sup>™</sup>s finest ingredientsâSicilian lemons, Valrhona chocolate, Louisiana pralinesâbut you don<sup>™</sup>t need to travel the globe to experience the bold flavors yourself. All you need is a handful of simple, fresh ingredients; a standard ice cream machine; and your imagination. The magic of this book is that once you learn how to make just one easy custard or simple syrup base, you can dream up an infinite number of flavors. In addition to being able to re-create Ciao Bella<sup>™</sup>s award-winning favorites, like Key Lime with Graham Cracker Gelato or Hazelnut Biscotti Gelato, you<sup>™</sup>ll be able to invent your own combina- tions and mix and match more than 100 unbeliev- ably indulgent frozen desserts. From the PLAIN BASE: â Italian classics such as GIANDUJA and PISTACHIO â New American favorites like APPLE CARAMEL CRISP and PUMPKIN AND SPICE â Cutting-edge flavors like BOURBON BUTTER PECAN and ROSEMARY AND OLIVE OIL From the CHOCOLATE BASE: â Exotic options from around the world like CHOCOLATE CHAI and MEXICAN COFFEEÂ â Kid-pleasers like CHOCOLATE SâMORESÂ From the SIMPLE SYRUP: â Sorbets such as WATERMELON, COSMOPOLITAN, and PEAR WITH BALSAMIC SWIRL â Make-your-own granita combinations (no ice cream machine required!) like COFFEE/CINNAÂMON and RASPBERRY/SAUTERNES/HONEY A special section called â Amazing Endingsâ • tops off this delicious volume, containing fun ideas for how to serve gelato and sorbetto as the pros doâor with a more personal creative touch. With hundreds of helpful tips, information on the best ingredients, and a list of sources, this gorgeously photographed book ensures that the best gelato and sorbetto you can imagine are just a churn away. NOW, WITH THE HELP OF CIAO BELLA co-owner F. W. Pearce and chef Danilo Zecchin, making gelato and sorbetto in your own kitchen couldn<sup>™</sup>t be easier. You<sup>™</sup>ll add an exclamation point to any meal with these tantalizing flavors: â HAZELNUT BISCOTTI â FIG AND PORT â APPLE CARAMEL CRISP â ROSE PETAL â GREEN TEA â POMEGRANATE CHAMPAGNEÂ â PEACH AND HABANERO CHILE

## Book Information

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## Customer Reviews

Sample Recipe from The Ciao Bella Book of Gelato and Sorbetto: Classic Chocolate Gelato

Chocolate perfection, pure and simple. Ciao Bella Classic Chocolate Gelato is simply our deep Chocolate Base in its basic form; it stands alone in its sophisticated simplicity or can be used for infinite variations. Try experimenting with spice and different percentages of chocolate--milk chocolate for kids and dark and single-origin chocolates for chocolate connoisseurs. We recommend using a bittersweet chocolate with about 60% cacao for our chocolate recipes, but you could go up or down a bit according to your preference. Makes about 1 quart of gelato. 2 cups whole milk 1 cup heavy cream 1/2 cup unsweetened cocoa powder 4 ounces bittersweet chocolate (about 60% cacao), finely chopped 4 large egg yolks 3/4 cup sugar In a heavy-bottom saucepan, combine the milk and cream. Place over medium-low heat and cook, stirring occasionally so a skin doesn't form, until tiny bubbles start to form around the edges and the mixture reaches a temperature of 170° F. Turn off the heat and whisk in the cocoa powder. Add the chopped chocolate, and stir or whisk until the chocolate is completely melted and the mixture is smooth. Meanwhile, in a medium heat-proof bowl, whisk the egg yolks until smooth. Gradually whisk in the sugar until it is well incorporated and the mixture is thick and pale yellow. Temper the egg yolks by very slowly pouring in the hot milk mixture, whisking continuously. Return the custard to the saucepan and place over low heat. Cook, stirring frequently with a wooden spoon, until the custard is thick enough to coat the back of the spoon and it reaches a temperature of 185° F. Do not bring to a boil. Pour the mixture through a fine-mesh strainer into a clean bowl and cool to room temperature, stirring every 5 minutes or so. To cool the custard quickly, make an ice bath by filling a large bowl with ice and water and placing the bowl with the custard in it; stir the custard until cooled. Once completely cooled, cover and refrigerate until very cold, at least 4 hours or overnight. Pour the custard into the container of an ice cream machine and churn according to the manufacturer's

instructions. Transfer to an airtight container and freeze for at least 2 hours before serving.

"Pearce and Zecchin are masters of the sophisticated, mysterious, white-hot world of New York gelato. All the secrets to their kingdom are collected in this lively, colorful, informative book."-Adam Platt, Restaurant Critic, New York magazine  
"There may be nothing better in the world of frozen comestibles than the original Ciao Bella vanilla gelato. It was great when they started more than 20 years ago and it is great now; just take a peek in my freezer at home....And now, I'll be able to make my own. Yum!"-Mario Batali, chef and author  
"As a long-time fan of Ciao Bella gelato and sorbetto, I'm thrilled at the arrival of this beautifully designed and informative book. Once you've perused its pages, I'm confident the chilly delights it offers will find a warm welcome in your kitchen."-Michael Romano, Senior Partner and Culinary Director, Union Square Hospitality Group

This is American style gelato, and they are good and fairly simple to make. There are two main bases: white and chocolate. From there you can just add whatever you like (sorta). These are flavors geared towards the American audience. If you like flavors like cookies and cream, S'mores, Pumpkin Spice, Cinnamon with Oatmeal, Malted Milk balls, and Peanut Butter, you can try these recipes. However, if you prefer more exotic like Riso, Pistachio, etc. you can find a few in here as well. Great book to get your feet wet, but one will quickly graduate to more aspiring flavors and techniques, if cookies and cream is just another kid flavor to you.

I have three gelato/ice cream books, and this is the best by far! If you can only have one in your cookbook collection, this is the one. The recipes for basic gelato base and chocolate base tell you the exact temperatures to bring the mix to for pre-temper and finish. The only place where I disagreed with it was in the instructions for making dulce de leche -- not good to do the condensed milk in the can even if it is fully submerged in water. Still a risk of the can exploding and doing it in the can leaves a metallic aftertaste.

Beautifully illustrated book with lots of perfected recipes to choose from. Reading about the history of Gelato and how it differs from ice cream was interesting too. I especially liked the instructions how to make perfect starter bases every time. That's what counts when you want your ice cream to come out smooth and creamy, which it will if you take the time to learn these basics. Great book - glad I choose this one over the other one I was considering.

Fantastic! The recipes allow you to replicate their product. The pistachio and chocolate are particularly wonderful.

I have a few frozen dessert cookbooks I use more often than this one.

Great recipes! Easy to understand... no use of corn syrup in recipes !

So far, the Gelato's I have tried have been yummy. Favorites are the vanilla bean and the lemon. The lemon is very refreshing after a meal.

The book presents a varied selection of recipes that are easy to follow. The recipes (quantity & quality) work perfectly in my Cuisinart Frozen Yogurt & Ice Cream & Sorbet Maker. Would recommend!

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