# Frozen Desserts (Hardback)

By The Culinary Institute of America (CIA), Francisco J. Migoya

John Wiley and Sons Ltd, United Kingdom, 2008. Hardback. Condition: New. Revised. Language: English . Brand New Book. 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 dessertsingredients including dairy products, sugars, stabilizers, emulsifiers, fruits, and flavorsequipment including churning machines, production equipment, and storage and serving containersessentials on storage, sanitation, and production and serving techniques Recipe chapters cover: Dairy-Based Frozen Desserts, which include ice cream, gelato, and sherbetNon-Dairy Desserts, which include sorbet and granitesAerated 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.

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