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

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DESCRIPTION

It is essential for any serious pastry chef to have a comprehensive knowledge of frozen dessert production, and this book 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; and equipment including churning machines, production equipment, and storage and serving containers. Also included are 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; and 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.

ABOUT THE AUTHOR

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor’s and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world’s premier culinary college. The CIA, which
also offers courses for professionals and food enthusiasts, as well as consulting services for the food service and hospitality industry, has campuses in Hyde Park, New York; St. Helena, California; San Antonio, Texas; and Singapore.

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