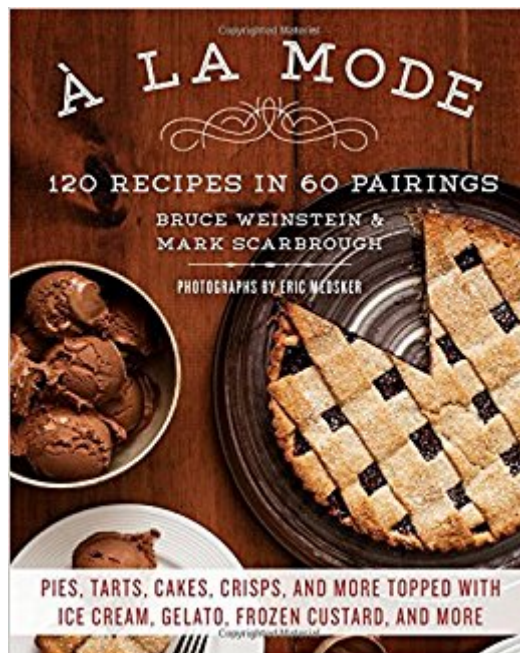


The book was found

A La Mode: 120 Recipes In 60 Pairings: Pies, Tarts, Cakes, Crisps, And More Topped With Ice Cream, Gelato, Frozen Custard, And More



Synopsis

Are you ready to take your baking over the top? Here are sixty decadent and delightful ice creams and the sixty desserts that are their vehicles. A la Mode offers not just solid dessert recipes, from raspberry oat bars to bear claws, from chocolate pecan pie to a white chocolate pavlova, but also gives you the unforgettable pairings that make these desserts smash hits: apple cranberry pie with Camembert ice cream, chocolate sheet cake with salt caramel frozen custard, and espresso cream jelly roll with mascarpone ice cream. Let's face it: vanilla can sometimes be so... vanilla. A great a-la-mode pairing should be as decadent as finding the perfect wine to go with your cheese plate. With A la Mode, IACP winners and cookbook dynamos Bruce Weinstein and Mark Scarbrough show you how to create innovative delights such as creamy hazelnut gelato atop coffee-poached pears, or maple frozen custard with a mouthwatering cinnamon roll cake, alongside simpler classics like confetti ice cream with layered vanilla birthday cake. You haven't lived until you've had peanut brittle pie with popcorn ice cream, a Cracker Jack fantasy! Because what's a warm pie without ice cream? With A la Mode, you'll have to answer that question!

Book Information

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Customer Reviews

Though I'm happy with six of the eight things I made, I'm a little disappointed in this book. There are two more chocolate cake recipes and one brownie recipe in here but sadly I'm not comfortable making any of them because of how awful the one chocolate cake I made turned out. The other chocolate recipes look similar in ingredients so I'm scared to try them. There are a few other ice cream/frozen custards I'd like to make and only a couple more baked goods. There's not a basic

chocolate ice cream recipe in here. The one basic vanilla ice cream recipe has chopped chocolate added and was given a fancy unpronounceable name. I wish there were a few more fruit sorbet recipes, those using no dairy. There's not a photo of everything but there are quite a few and they're beautiful.**I received this from the publisher in exchange for an honest review.**

THINGS I'VE MADE:

RASPBERRY OAT BARS- These are my favorite from the book. These turned out really good and they have great crunch. The dough is made from butter, white and brown sugar, rolled oats, flour, almonds, egg white, salt. I left out the cinnamon. I added a little vanilla extract to the mixture and added 1/8t almond extract to the raspberry jam. I think this could have used just 3/4c. jam instead of 1c. Of course you could substitute any other jam for the raspberry. I cut my bars, which were made in a 9" square baking pan, into six pieces. If you happen to have a 7" square pan you could probably make just half of this recipe.

CHERRY-VANILLA FROZEN CUSTARD- This has milk, cream, egg, salt, sugar, vanilla, and canned sweet cherries. I don't like that you can taste the egg, but I knew this was custard so I expected an egg taste. It was very easy to prepare in a sauce pot and my cold mixture took about 30 minutes in the ice cream maker before it thickened enough to pour into my container to freeze. When I went to eat some twenty hours later it was of a perfect scooping consistency. I used less vanilla extract than called for but it was still way too much. I'd make this again using less vanilla. When I ate the last of it four days after freezing the mixture, I didn't even notice an egg taste.

CHOCOLATE SOUR CHERRY LAYER CAKE- I made half the recipe in an 8"x2" square pan and didn't layer sour cherry jam between layers. It baked in 26 minutes. I made my own buttercream frosting for this. This is very bitter. It's made with both unsweetened cocoa powder and melted semisweet chocolate. It's dense like a brownie. I'd never make this again and words can't describe my disappointment. I've made countless chocolate cakes and none have ever been bitter.

ORANGE SHERBET- This is made with milk, cream, sugar, clear corn syrup, unflavored gelatin, salt, orange juice, and orange zest. It has a very pale orange color. It tastes good, like a Creamsicle® but it's got ice crystals all through it and it's not creamy like you'd expect and falls apart. My mixture took 28 minutes in the ice cream maker. After freezing 24 hours it was pretty firm. I'm not sure what the gelatin did for this, or the corn syrup. I'd make this again but only if I couldn't find a creamier recipe elsewhere.

LEMON POLENTA CAKE- This buttery cake has good flavor and smells good too. It's made with fine ground polenta, flour, plain yogurt, lemon juice, and lemon zest. It's dense and slightly moist. The texture is not that of a standard cake since this has polenta in it. It's more coarse. I made half in a 9"x1.5" round pan. It sunk in the middle slightly. It baked in 19 minutes. I made my own thick vanilla glaze for it. I used the zest from one lemon for this and it's the right amount.

SOUR CHERRY COBBLER- This recipe uses all sour

cherries but I used just one drained can of them and a 16oz. bag of frozen dark sweet pitted cherries. I used a 1.5qt baking dish. The topping has ground almonds in it. My topping was wetter than it should have been though I used the exact amount of milk specified in the recipe. It didn't taste good either and was a little too salty. The bottom of the topping was wet from the moisture from the cherries. I wouldn't make this again.

PEACH ICE CREAM- This uses fresh peaches, milk, cream, salt, cornstarch, and peach nectar. It took just 23 minutes in the ice cream maker to thicken. The peach flavor is very subtle, as is the peach color. My peaches were very ripe and very juicy. Because you can barely taste the peach I wouldn't make this one again.

APPLE-CRANBERRY STREUSEL PIE- I left out the crust and cranberries, so this really isn't a pie. In the topping I used light brown sugar instead of dark. I added salt to the apples, as well as cinnamon. The topping is pretty good but after processing it, it wasn't like cracker crumbs but was thick and creamy. I dolloped it evenly over the apples and it spread out nicely. The top of it was crispy but the underside was moist from touching the apples. Not the best topping because it softens.* I made the ice cream using my Hamilton Beach Ice Cream Maker, 1.5-Quart, Red (68881Z) that I purchased myself.

I thoroughly enjoyed this book. There are quite a few combinations that I would not have thought to put together. The recipes I have tried so far are the Chocolate Sheet Cake along with the Salted Caramel Ice Cream. Both recipes turned out great. I did half the icing recipe for the chocolate sheet cake and since I live at 4000 feet, added an additional egg and cut down on the sugar by about 1/8. The caramel ice cream / custard needed no adjustments except cooking to a lower temperature. The flavor and texture were very good. Also tried the Raspberry Crumble along with the Peach Ice Cream. The crumble was very good. The peach ice cream could have been a bit more peachy tasting for my tastes. When I make it again I would add some additional peaches to the base. The texture was very smooth and creamy. Next on the list to try are the Butter Pecan Ice Cream along with the Graham Crackers. Not a picture with every recipe, but the pictures that are included make you want to try every one of them.

From the talented and prolific cookbook team of Scarborough and Weinstein, *A La Mode* is a dessert lover's paradise. The unique concept of pairing ice creams with desserts is nothing short of brilliant. The Peanut Brittle Tart with Popcorn Frozen Custard alone is worth purchasing the book!

Wonderful book. Beautiful photos throughout, and though I haven't made any desserts yet, they all

look delicious. The pairings look to be spot on, too. Can't wait to try some of these.

Fast service, product was as described>

What's not to love? Beautiful book, great recipes and mark Scarbrough is funny along the way.

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