



COOKING

&

KITCHEN TIPS

ICE CREAM FACTS

THERE ARE TRADITIONALLY 2 TYPES OF ICE CREAM FRENCH ICE CREAM AND AMERICAN ICE CREAM. THE DIFFERENCE BETWEEN THE TWO ARE AS FOLLOWS:

FRENCH ICE CREAM IS TRADITIONALLY MADE WITH A CUSTARD BASE AND CONTAINS EGGS.

BECAUSE OF THE EGGS THE BASE IS GENERALLY HEATED. THIS ICE CREAM CAN EITHER BE MADE USING WHIPPED EGGS, YOLKS, AND SUGAR SYRUP OTHERWISE KNOWN AS A *PATE BOMB*

OR IT CAN BE MADE USING A BASIC CUSTARD MADE FROM MILK, HEAVY CREAM, SUGAR, EGGS, OR EGG YOLKS ALSO KNOWN AS A *CREME ANGLAISE*

AMERICAN ICE CREAM CONTAINS NO EGGS AND IS A BASIC MIXTURE OF MILK, CREAM, AND SUGAR AND CAN BE HEATED OR NOT

THE CHIEF COMPONENT OF ICE CREAM THAT DETERMINES THE QUALITY OF THE FINAL PRODUCT IS THE BUTTERFAT FOUND IN THE MILK PRODUCT. THAT'S WHY I ALWAYS USE HEAVY CREAM IN MY ICE CREAM. THE BUTTER FAT PROVIDES: RICHNESS, SMOOTHNESS, AND BODY AND IS RESPONSIBLE FOR ICE CREAMS SMOOTH TEXTURE.

QUALITY OF YOUR INGREDIENTS IS SO IMPORTANT TO THE FINAL OUT COME OF YOUR PRODUCT

