

Avanguardia Gelato

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Avanguardia Gelato - Gelateria Soban

All this is reflected in Avanguardia Gelato, a book in Italian written as a joint effort that presents ice cream as natural as possible to recover its sensorial and gastronomic side. Thus, in their recipes, taste prevails rather than the search for a technically perfect product, from the point of view of texture and spatulability. This book reclaims a very concrete and defined concept. They ...

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Gelato is served at temperatures around 10 to 12 degrees Fahrenheit warmer than ice cream, in order to keep gelato’s dense texture from becoming too solid and difficult to eat. This temperature difference also affects the flavor intensity of the desserts—while ice cream is cold enough to numb your tongue, gelato’s less-cold temperature means its flavor comes across much richer. Serving ...

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He contributes articles to Dissapore, the Italian food website; maintains the website of the Gelatieri Zoldani, a group of retired gelato-makers living in their native valley after decades in Germany (www.gelatierizoldani.com); and has just come out with a huge book, Avanguardia Gelato, written with three other master gelatieri. He attends trade fairs, researches suppliers, travels. And ...

The Secrets of an Italian Gelato Master | The ...

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