Ices, and How to Make Them - A Popular Treatise on Cream, Water, and Fancy Dessert Ices, Ice Puddings, Mousses, Parfaits, Granites, Cooling Cups, Punches, Etc. (Paperback)



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Reviews

Very beneficial to all category of folks. I really could comprehended every little thing out of this created e publication. I found out this book from my dad and i encouraged this ebook to discover. (Maia O'Hara)

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ICES, AND HOW TO MAKE THEM - A POPULAR TREATISE ON CREAM, WATER, AND FANCY DESSERT ICES, ICE PUDDINGS, MOUSSES, PARFAITS, GRANITES, COOLING CUPS, PUNCHES, ETC. (PAPERBACK)



Vintage Cookery Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Ices, and How to Make Them is a vintage cookbook focusing on creating a plethora of impressive and delicious ice-based desserts. From ice puddings and Mousses to Parfaits, Granites, and beyond, this profusely-illustrated collection of recipes will appeal to those looking to impress dinner guests or simply expand their confectionery repertoire. Contents include: The Art of Ice Making, Cream Ices, Water Ices, Sorbets, Granites, Punch, Etc., Parfaits, Mousses, and SoufflEs, Glaces Fantaisies (Fancy Ices), Cooling Cups, etc., etc. Charles Herman Senn (1862 - 1934) was a German writer of cookbooks. He wrote profusely on the subject, producing cookbooks for all manner of people and situations, but was particularly well-known for his vegetarian and confectionery recipes. Other notable works by this author include: Breakfast and Supper Dishes (1898), A book of Salads: The Art of Salad Dressing (1922), and British Red Cross Society Cookery Manual (1915). The Vintage Cookery Books series hopes to bring old wisdom and classic techniques back to life, as we have so much to learn from the old ways of cooking. Not only can these books provide a fascinating window into past societies, cultures and everyday life, but they also let us actively delve into our own history - with a taste of what, how and when, people ate, drank, and socialised.

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