

The idea of this book is to combine skills and professionalism with passion for food and experimenting, to show how anyone can make good ice cream at home.



23£ | 28\$ | 25€ v.i.

ISBN: 978 88 6753 249 0



9 788867 532490



Guido Tommasi Editore

[www.guidotommasi.it](http://www.guidotommasi.it)

LYDIA CAPASSO  
SIMONE DE FEO

# THE BOOK OF ICE CREAM



# THE BOOK OF ICE CREAM

LYDIA CAPASSO  
SIMONE DE FEO



PHOTOGRAPHS BY  
HIVE STUDIO

Guido Tommasi Editore













#### HOW TO MAKE NUT BRITTLE

Place the sugar in a saucepan over a low heat and caramelize dry until it becomes a blonde colour. Heat the nuts in the oven at 120°C/250°F for about 7 minutes and add the sugar; stir to obtain a homogenous mixture. Add a knob of butter to loosen the caramel from the frying pan then spread it over oven paper, with the help of a lemon.