

Ch. 2. Dessert

BY

MRS. MRUDULA JADHAV

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Types of Desserts

- ◆ Frozen Desserts

- ◆ Frozen desserts comes in many flavours and with numerous delicious choices.

- ◆ Hot Puddings

- ◆ **Pudding** is a type of food that can be either a dessert or a savory (salty or spicy) dish that is part of the main meal.

Frozen Dessert

- ◆ **Frozen dessert** : Is the generic name for desserts made by freezing liquids, semi-solids, and sometimes even solids. They may be based on flavoured water (sorbet, snow cones, etc.), on fruit purées, on milk and cream (most ice creams), on custard (frozen custard and some ice creams), on mousse (semifreddo), etc.
- ◆ In the UK and Ireland, where the term "dessert" is uncommon, frozen desserts are referred to as "ices". They can be easily formed in a Springform Pan.
- ◆ In some countries including Canada, the term is often used on products which are similar in taste and texture to ice cream, but which do not meet the legal definition of that term (often being made primarily with vegetable oils, i.e. mellorine, as opposed to milk or cream)



Ice-cream

- Ice-cream contains dairy ingredients such as milk and sweetening ingredients and flavoring such as nuts and chocochips.



Frozen custard or french ice-cream

- Frozen custard contains 10% of milk fat and egg yolk. Considered same as icecream.



Sherbets

- Sherbets got slightly higher sweeter content than ice-cream.



Gelato

- Gelato has an intense flavour and served in semi-frozen state. It is also considered as Italiano style ice cream.



Sorbet & Water Ices

- Sorbet and water Ices is similar to sherbets. But it does not contain dairy product.



Frozen yogurt

- Frozen yogurt consists of a mixture of dairy ingredients such as milk and non fat milk sweetening flavour, fruits and nuts.



What is a Tuile?

- A tuile is a type of very lightweight, dry, crisp cookie.
- These cookies come in a dizzying array of shapes, sizes, and flavors, but every style tends to be delectable.
- Tuiles are also incredibly versatile, and they can be used for everything from ice cream garnishes to crusts for tiny, delicate tarts.
- In French, “tuile” means “tile,” and it is a reference to the shape of the classic tuile, which is typically allowed to bake and then molded around something like a dowel while it is still warm and pliable.







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Hot Puddings

- ◆ The modern usage of the word pudding to denote primarily desserts has evolved over time from the originally almost exclusive use of the term to describe savory dishes, specifically those created using a process similar to that used for sausages, in which meat and other ingredients in mostly liquid form are encased and then steamed or boiled to set the contents. Black pudding, Yorkshire pudding, and haggis survive from this tradition.
- ◆ the word pudding can be used to describe both sweet and savory dishes. Unless qualified, however, the term in everyday usage typically denotes a dessert; in the United Kingdom, pudding is used as a synonym for a dessert course.

Baked, steamed and boiled puddings

- ◆ The original pudding was formed by mixing various ingredients with a grain product or other binder such as butter, flour, cereal, eggs, and/or suet, resulting in a solid mass.
- ◆ These puddings are baked, steamed, or boiled.
- ◆ Depending on its ingredients, such a pudding may be served as a part of the main course or as a dessert.

Creamy puddings

- ◆ The second and newer type of pudding consists of sugar, milk, and a thickening agent such as cornstarch, gelatin, eggs, rice or tapioca to create a sweet, creamy dessert.
- ◆ These puddings are made either by simmering on top of the stove in a saucepan or double boiler or by baking in an oven, often in a bain-marie.
- ◆ These puddings are easily scorched on the fire, which is why a double boiler is often used; microwave ovens are also now often used to avoid this problem and to reduce stirring.
- ◆ Creamy puddings are typically served chilled, but a few, such as zabaglione and rice pudding, may be served warm.
- ◆ Instant puddings do not require boiling and can therefore be prepared more quickly.

Thank You

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