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# The Science Of Ice Cream Rsc

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## MILES HIGGINS

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*The Real Rules of Making Boozy Ice Cream | Serious Eats* The Science Of Ice CreamThe origins of ice cream can be traced back to at least the 4th century B.C.E. Early references include the Roman emperor Nero (37-68 C.E.), who ordered ice to be brought from the mountains and combined with fruit toppings. King Tang (618-97 C.E.) of Shang, China had a method of creating ice and milk concoctions. History of Ice Cream - ThoughtColce cream texture, primarily associated with a high fat content, is also determined by the average size of the ice crystals. Ice crystal size is governed by the mix formulation, as well as by factors relating to the freezing processIce crystals in ice cream - Ice Cream ScienceThe ice cream will also taste so viciously boozy as to be unpalatable. There are dangers even with more moderate amounts. Lowering an ice cream's freezing point means you also lower its melting point, so a boozy ice cream will melt faster in your mouth, in a bowl, and even in a freezer than a non-boozy one. The Real Rules of Making Boozy Ice Cream | Serious EatsJohn Harrison (born 1942) is an American ice cream taster, who worked for ice cream company Dreyer's as its "Official Taste Tester".. Career. Harrison joined Dreyer's in 1956, serving until his retirement in 2010. He tasted an average of sixty ice cream flavours on a daily basis. Harrison does not consume the ice cream, and instead spits it out. Based on his own estimates, he

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### Ice crystals in ice cream - Ice Cream Science

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### History of Ice Cream - ThoughtCo

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