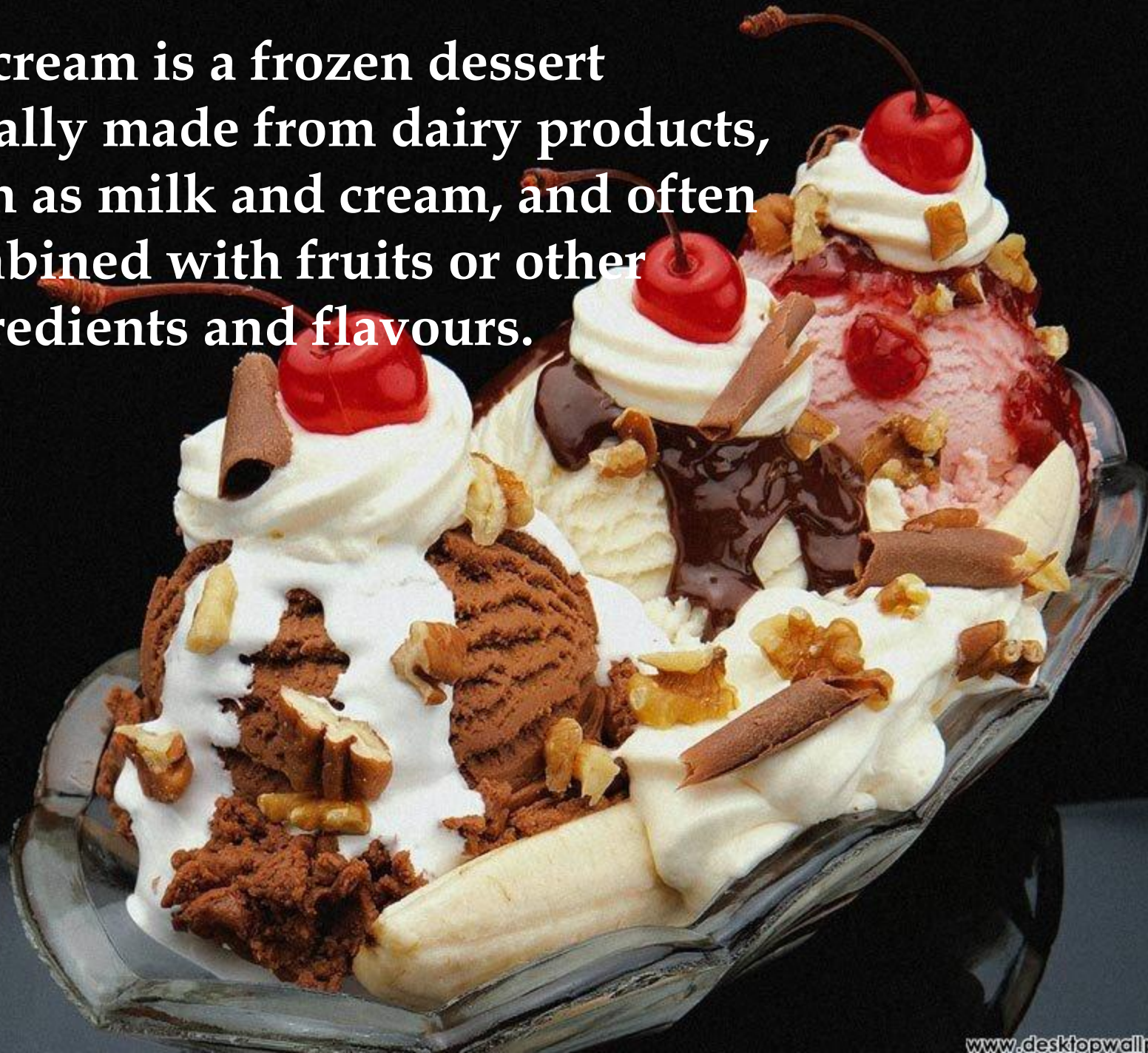




**Ice cream**

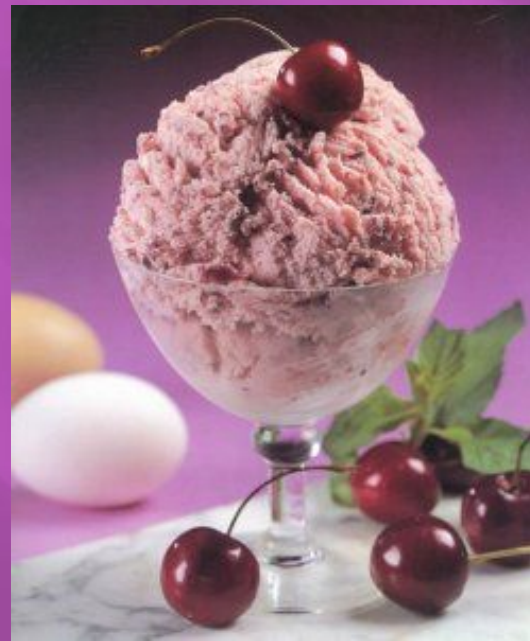
**Ice cream is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavours.**





# History

- Chinese did fruit ice the first, and later this mean from a heat was adopted by arabs, hindus, persi.
- In IV age to n. e. Oleksandr Makedonskiy, which stood heat badly, used fruit juices with snow.
- Loved ice-cream and Roman emperor Nero (1 age of n. e.).
- In to Kievan Rus, where also nobody knew nothing about the Chinese ice cream, popularity was used by the recipe of cold dessert: the frozen milk mixed with fresh berries.



# Then

- In XIII century the Italian traveller Marko Polo brought to Europe few recipes new product, it was ice cream.
- In summer 1660 Italian Franchesko Prokoppio opened in Paris the sale of ice-cream.
- From 1750 in France began to make this product that became popular quickly.
- In the USA the first mention about the open sale of ice-cream meets in May, 1777



1851 in Baltimor  
Jacob Fyssel  
founded the first in  
the world factory  
from the  
production of ice  
cream





When perfect refrigeration machines appeared, in the end XIX of century then production of ice cream grew.

# Value

An ice-cream as has a product milk over 100 useful substances. In him there are fats, carbohydrates, whole set of vitamins (And, B1, B2, B12, C, Д, E, P). The amount of vitamins of C increases at addition of fruit filler. The power value of ice-cream hesitates from 100 to 250 kkal/100 gs.







# Ice cream by a price 1000 dollars



The most expensive dessert in the world is prepared in the New York restaurant of *Serendipity*. Creamy ice-cream from 25 sorts of cacao by the decorated creams, pieces of food of gold, and also little the chocolate of La Madeline au of Truffle, given in glass from gold and decorated by diamonds.. About a desire to taste a dessert it is necessary to warn in good time. By the way, a client can at a desire to take away with itself on memory.

Today ice cream can be very different.  
For any taste.



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**Thank you for attention**