

Artisan Cheese Making At Home Techniques Am

The Modern Cheesemaker shows you how to make 18 cheeses, from the rich and gooey, to the wonderfully stinky, and all the cheeseboard favourites – including simple, fresh cheeses such as mozzarella and ricotta, working up to salty and versatile halloumi, feta and paneer, perfect, melting Swiss cheese, through to aged Cheddar and Brie. Starting from the very basics of the making process, with a guide to milk types and the seasonal nature of cheese, The Modern Cheesemaker will deepen your understanding of this essential ingredient and its production. The equipment you will need is thoroughly explained and readily available and by following the easy-to-use instructions and Morgan McGlynn's expert tips, you'll soon learn how to become your own artisan cheesemaker. To reap the rewards of your hard work, there are over 40 recipes for delicious cheese-based dishes to make, along with flavouring cheese and suggested accompaniments.

Now in a fully-revised new edition, this book covers the science and technology underlying cheesemaking, as practised today in the manufacture of hard, semi-soft and soft cheeses. Emphasis is placed on the technology, and the science and technology are integrated throughout. Authors also cover research developments likely to have a commercial impact on cheesemaking in the foreseeable future within the areas of molecular genetics, advanced sensor / measurement science, chemometrics, enzymology and flavour chemistry. In order to reflect new issues and challenges that have emerged since publication of the first book, the new chapters are included on milk handling prior to cheesemaking; packaging; and major advances in the control of the end user properties of cheese using key manufacturing parameters and variables. The volume has been structured to flow through the discrete stages of cheese manufacture in the order in which they are executed in cheese plants - from milk process science, through curd process science, to cheese ripening science and quality assessment. Overall, the volume provides process technologists, product development specialists, ingredients suppliers, research and development scientists and quality assurance personnel with a complete reference to cheese technology, set against the background of its physical, chemical and biological scientific base.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Do you and your family love cheese and do you want them to enjoy new and different flavours? Have you considered making your own cheese at home but aren't sure where to start? This book has all the answers to help get you going! Millions of us enjoy cheese, either as a snack or as an alternative to a dessert after a meal. The range of cheese available is immense and is expanding all the time, as artisans conjure up new and exciting flavours that appeal to our ever developing taste buds. If you ever thought that making your own cheese at home was something that you would like to try, the good news is that it isn't as hard as you first thought. With this book, Artisan Cheese Making at Home: The Art of Making Your Own Handcrafted Cheeses, you could soon be making delicious, rustic and unique cheese that you could eat or sell, with chapters that provide you with: A guide to the basics Equipment you will need The all-important ingredients 100 total recipes Some recipes for beginners Recipes for more advanced cheese making And more... Cheese is a delicious accompaniment to many other foods and when you make individual and unique ones, they become even more so. From basic fromage blanc, to more complex ones like American style brie, there is sure to be a cheese that will suit your taste buds and with Artisan Cheese Making at Home it will be much easier to succeed. Get a copy and see what you can achieve!

Make your own real, non-dairy cheese at home — traditional methods for making plant-based cheese As plant-based, dairy-free diets continue to expand in popularity for health and ethical reasons, cheese often becomes the "last hurdle." Much of what passes for non-dairy "cheese" lacks the quality and depth of authentic, cultured cheese. Yet for aspiring DIY plant-based cheesemakers, much of the knowledge of this new craft is scattered in isolated kitchens, and there's no real reliable guidance to what works, what doesn't, and why, when making real, cultured plant-based cheese. This book aims to change all that and bring this new craft into the kitchens of the world. Written by a pioneering plant-based cheesemaker who draws deep from the well of experience, The Art of Plant-based Cheesemaking is a clear, highly practical guide that extends traditional cheesemaking methods into the realm of plant-based media as a substitute for dairy. Coverage includes: Understanding culturing and fermentation Essential ingredients and equipment for crafting plant-based cheese Plant and nut-based media and how to make them How to create and train plant-based cultures Delicious recipes for quick cheeses Advanced recipes for cultured and aged cheeses Resources for sourcing equipment and cultures. Packed with step-by-step recipes, straightforward processes, and encouraging experimentation, this book makes plant-based cheesemaking accessible for beginners and serious foodies alike. Simply everything you need to make delicious non-dairy cheese right at home. Karen McAthy is Executive Chef of Zend Conscious Lounge and Chef and Founder of Blue Heron Creamery in Vancouver, BC, which creates and supplies

authentic cultured plant-based cheeses to restaurants, retail outlets, and private customers.

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious “There are no ‘just cooks’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire’s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do’s and don’ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

The renowned school “shares the classic techniques they teach: It’s French cooking made easy, interspersed with a glimpse into life in regional France” (Fathom). IACP Cookbook Award for Food Photography & Styling IACP Cookbook Award for Design Mother and daughter American expats Marjorie Taylor and Kendall Smith Franchini always dreamed of living in France. With a lot of hard work and a dash of fate, they realized this dream and cofounded The Cook’s Atelier, a celebrated French cooking school in the storybook town of Beaune, located in the heart of the Burgundy wine region. Combining their professional backgrounds in food and wine, they attract visitors from near and far with their approachable, convivial style of cooking. Featuring more than 100 market-inspired recipes and 300 exceptional photographs, this comprehensive reference is an extension of their cooking school, providing a refreshingly simple take on French techniques and recipes that every cook should know—basic butchery, essential stocks and sauces, pastry, dessert creams and sauces, and preserving, to name a few. Seasonal menus build on this foundation, collecting recipes that showcase their fresh, vegetable-focused versions of timeless French dishes, such as: Green Garlic Soufflé Watermelon and Vineyard Peach Salad Little Croques Madames Sole Meunière with Beurre Blanc and Parsleyed Potatoes Seared Duck Breast with Celery Root Puree and Chanterelles Madeleines Plum Tarte Tatin Almond-Cherry Galette More than a practical introduction to classic French cooking, this richly illustrated volume is also a distinctively designed celebration of the French art of joie de vivre and “is likely to have readers fantasizing about their own escapes to France” (Publishers Weekly, starred review).

The author of the popular Nourished Kitchen website shares 175 recipes based on the "traditional foods" philosophy of eating that emphasizes nutrient-rich whole grains, dairy, red meat, organ meats and fermented foods. Original. 12,000 first printing.

Learn how to make delicious and exotic cheeses at home with this simple guide to cheese making Lots of people think making cheese is hard. They're wrong! This guide will teach you how you can impress your friends and family by making your own cheese at home using only a few simple ingredients. Making cheese is fun and it also gives you the peace of mind of knowing exactly what you and your family are eating. As if that weren't enough, you'll be shocked at how easy it is to make exquisite, artisan cheeses for a fraction of the price of buying these same cheeses at the store. Cheese making is a centuries old art that is enjoying modern renaissance as home cooks around the world are discovering how easy and fun it is to make your own cheese. Let this book show you exactly how to make cheese that is tasty and healthy! In addition to teaching you the basics of cheese making, this book includes recipes for making many of the world's most popular cheeses. Simply follow the step-by-step instructions and by the end of this book you will be a master cheese maker of a variety of cheese from around the world. Learn how to make delicious Italian cheeses like Ricotta, exotic artisan inspired cheeses like a spicy jalapeno Gouda, humble American classics like Monterey Jack, and many more! This delightful, comprehensive guide to home cheese making is packed with simple, easy-to-follow instructions for making amazing cheeses you never thought you were capable of making on your own. Cooking and nutrition expert Albert Pino has spent years working with some of the most passionate artisan cheese producers, both at home and abroad, learning the many tricks of the cheese making trade. He has condensed what he has learned into this simple cheese making cookbook that anyone can use as their handbook to start from scratch and create a diverse range of cheeses. This book covers all you need to know to make cheese at home including which milks to use (and which milks not to use!), starters, cultures, coagulants, bacteria, and of course complete cheese making recipes! Grab your copy of *How to Make Cheese* and start impressing your friends and family with all of the amazing quality cheeses you will be able to create all by yourself starting today!

The craft of home cheesemaking is exploding in popularity. However, most "beginner" books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. *Mastering Basic Cheesemaking* provides a complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen. This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include: · Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk · Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee · Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable · How to age cheeses simply in any home refrigerator · Step-by-step encouragement and insight from a professional, artisan cheesemaker Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or

cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights. Gianacis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the author of *Mastering Artisan Cheesemaking*, *The Small-Scale Cheese Business*, and *The Small-Scale Dairy*.

How to Make Your Own Handcrafted Cheese Learn to make cheese from the masters. Pick up the fundamentals of cheese making, and then gain behind-the-scenes insight from 19 interviews with industry experts. This apprenticeship will teach you to take control of your ingredients and processes. Your results will be delicious. All the basics you need to get started: ingredients, equipment, taxonomy, techniques, process, and how it works. 16 illustrated, step-by-step recipes for fresh cheese, washed curd, grana-style, blue cheese, and more that will build your skills. In-depth interviews on everything from the microbiology of cheese to making it to selling it how cheese works, and how to make it work for you. Tricks of the trade from experts on mozzarella, Cheddar, Comté, Parmigiano Reggiano, Stilton, and more. Tips on selecting, handling, storing, tasting, and pairing cheese, so it will be presented perfectly whether your goal is to make it at home, sell it, or simply enjoy it.

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, *Home Cheese Making* provides everything you need to know to make your favorite cheeses right in your own kitchen.

Featuring 40 classic cheeses, including mozzarella, Cheddar, Stilton, Gouda, Brie and other popular varieties, this book tells you all you need to know about how to set up a home dairy. It covers the importance of food safety and hygiene; where and how to source milk; an accessible overview of the biochemical processes involved; and essential techniques such as milling, draining, pressing, salting, rind-washing, introducing moulds or yeasts, maturing and storing. With over 475 photographs and a user-friendly troubleshooting section, this volume will enable you to develop the skills required, whatever your previous experience or level of expertise.

Artisan Cheese Making at Home Techniques and Recipes for Mastering World-class Cheeses Random House Digital, Inc.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created *Once Upon a Chef*, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of *Once Upon a Chef*, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, *Skinnytaste*, *Pioneer Woman*, *Oh She Glows*, *Magnolia Table*, and *Smitten Kitchen* will love *Once Upon a Chef, the Cookbook*. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Learn traditional & professional ways of making the finest cheeses of cow's, goat's, or sheep's milk, using simple home equipment. Step-by-step instructions are clear and easy to follow. With over 800 beautiful black-and-white photos, your cheesemaking questions will be answered. Book progresses from the milk itself, through all kinds of renneted & non-renneted cheeses, grouped by each great cheese family. Learn how to make cheese just the way you like by varying the acidity, moisture, temperature, salting, and ripening so cheese can be strong or mild, hard or soft, mold-ripened or plain. Instructions range from lactic-coagulated Yogurt, Sour Cream, and Chevre, through renneted Bandaged Cheddar, Tomme, Alpine Comte-style, Brie-style, Gouda, stretched-curd Mozzarella, plus many more. There are washed-curd cheeses like Havarti and Raclette, whey cheeses like Ricotta and Mysost, and Scandinavian cheeses. In addition, ripening & rind treatments from dry-brushed to moldy, bloomy to smeared, are described in easy-to-understand detail. Learn about ingredients, equipment, and how to make cheese presses. All measurements in both metric and English. Includes Frequently Asked Questions, cheesemaking record-keeping charts, suppliers, further reading, references, 20-page glossary, & 30-page index. Foreword by Ricki Carroll. PARTIAL CONTENTS INCLUDE: The milk; supermarket pasteurized milk; proper milk cooling, handling, safety. Equipment & supplies; home cheese vat; pressing, building cheese presses. Recognizing problem recipes; rennet; starter cultures; acidity, pH meters. Flavor/texture development. Acid-plus-heat coagulated Ricotta, Pot Cheese, Sweet Feta-style; Mizithra. Lactic-acid-coagulated Buttermilk; Cottage Cheese; Sour Cream; Yogurt; Chevre: plain, molded, ashed; smoked Rygeost/Quark. Soft, fresh, renneted Feta-style, Cambanzola; Haloumi, Anari; Blue Cheese; Brie-style. Lightly pressed, renneted Farmer's Cheese; ripened, reddish Reblochon. Renneting; flocculation; clean break; texture at cutting. Mesophilic French Tomme; Bandaged Cheddar. Salting; rind treatments. Washed-curd Danish Havarti Esrom, Samsoe; Danbo. Smear ripening. Raclette; Gouda. Brushed rinds. Thermophilic styles: Kefalotyri, Comte, Emmental. Eyes. Stretched-curd Mozzarella, Scamorza, Burrata. Shaping. Whey cheeses: Ricotta, Manouri, Mysost/Gjetost, Crème Fraîche, Whey

Butter, cultured Butter; Ghee.

Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In *The Art of Natural Cheesemaking*, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to take a different approach by showing them: • How to source good milk, including raw milk; • How to keep their own bacterial starter cultures and fungal ripening cultures; • How to make their own rennet—and how to make good cheese without it; • How to avoid the use of plastic equipment and chemical additives; and • How to use appropriate technologies.

Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully illustrated with hand-drawn diagrams and triptych photos that show the transformation of cheeses in a comparative and dynamic fashion. *The Art of Natural Cheesemaking* is the first cheesemaking book to take a political stance against Big Dairy and to criticize both standard industrial and artisanal cheesemaking practices. It promotes the use of ethical animal rennet and protests the use of laboratory-grown freeze-dried cultures. It also explores how GMO technology is creeping into our cheese and the steps we can take to stop it. This book sounds a clarion call to cheesemakers to adopt more natural, sustainable practices. It may well change the way we look at cheese, and how we make it ourselves.

As the DIY movement continues to gain momentum, it's no wonder home cheesemaking is the next hot topic. And from cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn. *Kitchen Creamery* starts with the basics (think yogurt, ricotta, and mascarpone) before graduating into more complex varieties such as Asiago and Pecorino. With dozens of recipes, styles, and techniques, each page is overflowing with essential knowledge for perfecting the ins and outs of the fascinating process that transforms fresh milk into delicious cheese.

Become a cheese gourmet. *The Complete Idiot's Guide® to Cheese Making* is for both the hobbyist who will enjoy this traditional skill and organic food enthusiasts interested in wholesome, additive-free foods, offering readers the step-by-step process for making all variety of cheeses. ?Covers the processes of creating Mascarpone, Ricotta, Neufchatel, Queso Fresco, Farmhouse Cheddar, Monterey Jack, Colby, Traditional Cheddar, Feta, Gouda, Havarti, and many more cheeses ?The author created and sells a cheese-making kit voted best in the country by *The Wall Street Journal* ?The eat-local movement, along with recent food-safety scares, has piqued an interest in producing one's own cheese

A guide to the art and science of fermented foods provides recipes that progress from simple condiments to more advanced techniques, offering insight into the history and health benefits of fermentation.

"Every serious home-scale artisan cheesemaker--even those just beginning to experiment--will want this book as their bible to take them from their first quick mozzarella, to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to know about affinage (aging), and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. *Mastering Artisan Cheesemaking* will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianacis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"--

Making cheese at home is one of the joys of a self-sufficient lifestyle, along with gardening, canning, and raising chickens. Author Janet Hurst is a twenty-year-veteran home cheesemaker, who shows you how to easily craft your own cheddar, feta, chèvre, mozzarella, and 50 more cheeses. Included are profiles of 20 artisan cheesemakers—from Cypress Grove, Vermont Butter and Cheese, Shelburne Farms, Does Leap, Pure Luck, and more—and their favorite recipes.

Widely acclaimed as “the Cheese Queen,” Ricki Carroll has guided thousands of home cheese makers and inspired the burgeoning popularity of artisanal cheese making with her classic book, *Home Cheese Making*, first published in 1982, with over 400,000 copies in print. The completely updated fourth edition features 35 new cheese recipes, color photography of step-by-step techniques, and new profiles of contemporary cheese makers. The additions to this comprehensive volume reflect the broader selection of cheeses available in specialty food stores and groceries, including burrata, stracchino, Brillat-Savarin, D’Affinois, Cambrales, Drunk Gouda, Pecorino Pepato, goat milk’s gouda, and more. Companion recipes are included for cheese plate condiments and classic cheese dishes. For cheese lovers wanting to make their own, Ricki Carroll’s expert advice is the key to success. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

Cheese Lovers Everywhere will Enjoy the Ease and Simplicity of this Essential Beginner's Resource for Cheese Making at Home. Say you love cheese and anyone within earshot will agree, because from Ricotta to Havarti and Gouda to Brie, cheese is quite simply amazing. But when it comes to making your own, it can be trickier than you'd think to get started. Lifetime cheese lover Elena Santogade felt this way when she taught herself about cheese making in her Brooklyn kitchen more than 10 years ago. As her hobby gained steam, Elena started running cheese making classes out of her apartment. Now, a full-time cheese professional, Elena has dedicated herself to creating cheese making recipes specifically with the beginner in mind. Elena's first-hand knowledge of the pitfalls and successes of a beginner cheese maker has armed her with the tried and true knowledge you'll find in *The Beginners Guide to Cheese Making*. With the easy, step-by-step cheese making recipes specifically designed for beginners, you'll be making the fresh, tasty cheeses that you love so much in no time. A brief introduction to the craft of cheese making offers answers to all of your cheese uncertainties such as: Goat's milk or cow's milk? What equipment do I need? Which cheese to make first? Quick start tutorials offer a crash

course in cheesemaking best practices and techniques so you develop boast-worthy cheese making habits from the very start. Tailored step-by-step make sheets help you track your cheese making process, ensuring your skills improve with every cheese you craft. Easy-to-follow instructions for more than 45 recipes will help you make everything from soft cheeses to hard, and nut spreads to your very own ferments. Learning any new skill can feel tricky at times, but *The Beginners Guide to Cheese Making* sets you up for success early on so you can make the Havarti, Mozzarella, and Feta you've always dreamed of.

Cheese is a sprawling, worldwide industry that has spawned interest among consumers in exploring fine cheeses. Now, you too can have your own slice of the trend. With this informative guide about home cheese making, you will be able to turn your kitchen into the perfect cheese laboratory, creating fresh, artisan cheese with flavor that will surpass that of any commercial product. With its inspiring, mouth-watering photographs, *Making Artisan Cheese* shares the secrets behind creating fifty types of cheeses, including mozzarella, feta, Swiss, cheddar, and Stilton. The book charts the best cheese and wine combinations and also provides you with information about other foods to pair the cheese with and how to store your creations to preserve their flavor and freshness.

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. *Cheese and Culture* endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. *Cheese and Culture* embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"--Provided by publisher.

Not everyone can keep a cow, but everyone can make cheese. This book shows you the very basic equipment needed to make your own cheese: the ingredients, including different milks, herbs and flavours; how to make a simple cheese; and how to produce some of the world's speciality cheeses such as Roquefort, Brie and Edam. You will find recipes for making many cheeses at home. Whether you are making a cheese cake, a ricotta-based pudding or a stonking salty blue, this book is a cheese lover's guide to making their own favourite food and there are some recipes for the biscuits to go with it, too.

Provides twenty-two lessons on cheese, including tasting plates, cheesemaking, and ordering cheese service.

Cohost of *The Chew* and celebrated Iron Chef and restaurateur Michael Symon returns to a favorite subject, meat, with his first cookbook focused on barbecue and live-fire grilling, with over 70 recipes inspired by his newest restaurant, Mabel's BBQ, in his hometown of Cleveland. In preparing to open his barbecue restaurant, Mabel's BBQ, Michael Symon enthusiastically sampled smoked meat from across America. The 72 finger-licking, lip-smacking recipes here draw inspiration from his favorites, including dry ribs from Memphis, wet ribs from Nashville, brisket from Texas, pork steak from St. Louis, and burnt ends from Kansas City--to name just a few--as well as the unique and now signature Cleveland-style barbecue he developed to showcase the flavors of his hometown. Michael offers expert guidance on working with different styles of grills and smokers, choosing aromatic woods for smoking, cooking various cuts of meat, and successfully pairing proteins with rubs, sauces, and sides. If you are looking for a new guide to classic American barbecue with the volume turned to high, look no further.

Here is an easy-to-understand, beautifully illustrated guide to making cheese. It includes a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. With clear instructions, gorgeous photographs, and a glossary, this comprehensive guide will allow the reader to learn all about cheese, from making it, to choosing it, to pairing it with the right wines.

Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

How to create artisanal-quality cheeses, butters and yogurts.

"A collection of 100 contemporary recipes for the range of wood-fired cooking options, including globally inspired Indian, Mediterranean, Italian, American, and North African recipes for cooking over live flame and embers"--Provided by publisher.

"Celebrating 25 years of artisanal cheesemaking & cooking from Vermont Butter & Cheese Company."

American Farmstead Cheese is the essential resource for aspiring and experienced cheesemakers. The book is packed with cheesemaking history, technique, artistry, and business strategies. Paul Kindstedt explores the rich traditions of European and early American cheeses and their influence on today's artisan and farmstead cheesemakers. Kindstedt combines his love for small scale cheese production with his scientific expertise to provide a wealth of practical resources.

It's a DIY cook's dream come true: It's pizza night, and you've made not only the crust and sauce but the mozzarella, too. Or you're whipping up quesadillas for a snack, using your homemade Triple Pepper Hack. Or the dinner party's in high gear and out comes the cheese plate—and yes, you've made all the cheeses on it. Even better—you made them all earlier that day. In a cookbook whose results seem like magic but whose recipes and instructions are specific, easy-to-follow, and foolproof, Claudia Lucero shows step by step—with every step photographed—exactly how to make sixteen fresh cheeses at home, using easily available ingredients and tools, in an hour or less. The approach is basic and based on thousands of years of cheesemaking wisdom: Heat milk, add coagulant, drain, salt, and press. Simple variations produce delicious results across three categories—Creamy and Spreadable, Firm and Chewy, and Melty and Goopy. And just as delicious, the author shows the best ways to serve them, recipes included: Squeaky “Pasta” Primavera, Mozzarella Kebab Party, and Curry in a Hurry Lettuce Wraps.

Paula Deen meets Erma Bombeck in *The Pioneer Woman Cooks*, Ree Drummond's spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, *Confessions of a Pioneer Woman*, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. *The Pioneer Woman Cooks*—and with these “Recipes from an Accidental Country Girl,” she pleases the palate and tickles the funny bone at the same time.

An expert explains how to make 100 different artisan cheeses--from ricotta and panir to tripe creme camembert and blue gouda--in a book that includes 50 full-color photos. A resource for those interested in starting a small-scale creamery.

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