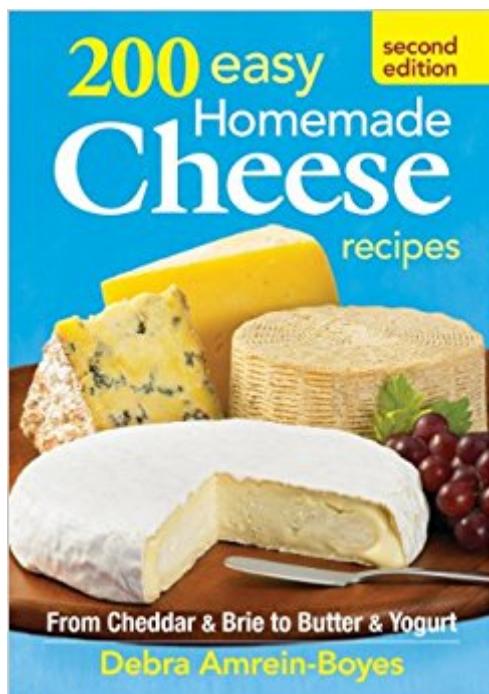


The book was found

200 Easy Homemade Cheese Recipes: From Cheddar And Brie To Butter And Yogurt



Synopsis

Discover the satisfying art of cheese making in this updated edition. This bestselling book has been designed to help you create wonderful cheeses that approximate the flavors and textures of many cheeses from around the world -- at home in the comfort of your own kitchen. Discover and indulge in the taste of fresh handmade cheeses and experience the joy of creating outstanding food from a simple ingredient: fresh milk. These excellent recipes feature easy-to-follow step-by-step instructions that take the stress and guesswork out of creating artisanal-quality cheeses at home. You will find recipes for everything from fresh unripened cheeses to aged ones with complex rinds. An enticing new cover, an all-new 32 page troubleshooting section, new step-by-step photos as well as the new inclusion of preparation times with each recipe will be welcomed by both novice and experienced cheese makers. Here's a sampling of some of the cheeses you can make: Fresh Cheeses: traditional Ricotta and fresh goat cheeses Stretched-Curd Cheeses: Bocconcini, Provolone and Mozzarella Mold-Ripened Cheeses: Brie, Camembert with Calvados Blue-Veined Cheeses: Gorgonzola, Roquefort, White Stilton Washed-Rind Cheeses: Muenster, Brick, Limburger Washed-Curd and Semisoft Cheeses: Colby, Edam, Fontina Semifirm and Hard Cheeses: Emmental, Jarlsberg, Cheddar Ethnic & Regional Cheeses: Feta, Paneer, Domiati Yogurt & Kefir: Bulgarian-Style Yogurt, Kefir Cheese Butter, Buttermilk and Crème Fraîche: Orange Honey Butter, Clotted Cream Rounding out this fantastic book are comprehensive descriptions of basic cheese-making steps and techniques along with information on and illustrations of all the necessary techniques, equipment and tools. It also chronicles the fascinating history of cheese along with serving and presentation instructions.

Book Information

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Customer Reviews

I almost didn't purchase the book because of the title, thinking it was for beginners only, or that it might only contain kitchen recipes using cheese as an ingredient. However, this book is the real deal. As those of us who already make cheese know, cheesemaking IS fairly easy on the whole, thus the title. I think she was trying to remove some of the mystique of this ancient art, but if I had been her PR person, I would have insisted on a more worldly, much-deserved title acclaiming her incredible book. As a home cheesemaker striving for artisanal quality, I was wowed by her excellent recipes, (there really are a lot of hard-to find cheese recipes for those seeking to make lesser-known European style cheeses) , suggestions, information (ever spend days on a search engine trying to find out just how farmstead cheeses get those amazing rinds? You will now know!), and yes, as a bonus, even some lovely meal-planning recipes to use up all this fabulous gourmet cheese you will be making. But cooking with cheese is not what the book is about. It is about making your own cheese from milk. Cheesemaking has been shrouded in secrecy, and has almost become a lost art in much of the world. It is a wonderful hobby, fairly easy, filled with benefits, and, up until now, filled with frustration in finding much advanced information. It is a real delight to find one source with so much information. The author is amazingly generous with her knowledge. She covers a lot of territory, with many pages for troubleshooting, and lots of helpful tips scattered throughout the book. The recipe list for how to make various cheeses is extensive, and covered here, more or less (Please forgive my typos):Quark, Fromage Frais, Fromage Blanc, Cream Cheese, French Cream Cheese, Greek Island Mizithra, Shepherd's Mizithra, Vangelis' Sour Mizithra, Alpine Ziger, Traditional Ricotta, Sweet Ricotta, Chevre, Traditional Provencal Chevre, Brousse, Sheep's milk Brousse, Cottage Cheese, English Farmhouse Cheese, Fresh Goat cheeses, Mascarpone, and both Cow's and Goat's milk Faiselle, Several versions of Mozzarella, plus Mozzarella di Bufala, Bocconcini, Provolone, Caciocavallo, Scamorza, Asadero, Kasseri, Saganaki, Brie, Camembert, Camembert with Calvados, Coulommiers, Chaource, French Neufchatel, St.-Marcellin, Valencay, Ste-Maure, Selles-sur-Cher, Pouligny-St.-Pierre, Crottin, Goat Brie, Castle-Blue, Cambozola, Gorgonzola, Fourme d'Ambert, Roquefort, Stilton, White Stilton, Blue Pyrenees, Bleu de Queyras, Septomoncel, Port Salut, Reblechon, Limburger, Meunster, Morbier, Brick, Taleggio, Monostorer, Esrom, Tilsit, Colby, Edam, Gouda, Leiden, goat's Milk Gouda, Havarti, Raclette, Fontina, Bel Paese, Butter Cheese, Caciotta, Tomme, Cheddar, Stirred-curd Cheddar, Chihuahua, Cheshire,

Caerphilly, Emmental, Leerdammer, Jarlsberg, Greyere, Appenzeller, Vacherin Fribourgeois, Wensleydale, Sheep's milk Wensleydale, Cantal, Sbrinz, Manchego, Parmesan, Asiago, Piora, Kefalotyri, Romano, Pecorino Romano, Monterey Jack, Goat's Milk Cheddar, Goat's Milk Caerphilly, Lancashire, Montasio, Graviera, Derby, Ossau-Iraty, French Tomme, Raw milk Tomme, Colonia, Feta, Paneer, Cumin Paneer, Queso Blanco, Halloumi, Libyan Sheep's Milk cheese, Tomme d'Arles, Chestnut Leaf-Wrapped goat cheese, Gjetost, Cabra al Vino, Handkase, Domiati, Gammelost, Liptauer, Yogurt, Yogurt with skim-milk powder, Greek-style yogurt, Goat's milk yogurt with gelatin, Bulgarian-style yogurt, Yogurt cheese, Lebanese yogurt cheese, Labneh cheese balls, Kefir, Kefir grains, Kefir cheese, Butter, Bacterially-ripened cream butter, Naturally ripened cream butter, Sweet cream butter, Salted butter, 19 different flavored Butters (such as morel mushroom butter, cranberry orange butter, etc!), Ghee, Cultured buttermilk, Buttermilk cheese, Buttermilk hand cheese, Sour cream, Creme fraiche, and Clotted cream! This is simply the best hands-on manual for cheese-makers to come along in a long time! If I could only buy one book on cheesemaking, I would insist on two -this book and 'The Cheesemaker's Manual' by Margaret Morris. Even if you are a beginner you might quickly outgrow some of the other titles. This will last you through a lifetime of cheesemaking. I have made at least a dozen, and counting, of the more advanced recipes and found all of them to be excellent. Highly recommended!

I just finished my first attempt at making cheese from this book, and it was a complete and total success. I made the Ste. Maure and the Valençay goat cheeses. I was amazed that they turned out so differently since they started out with exactly the same curds, but the results were perfectly beautiful and delicious. I'm now trying to decide which cheese to try next, but I have total confidence that they will be equally as perfect. I have several other cheese making books, but I have found this one to be the most comprehensive, and now I also know it to be trustworthy in its recipes.

I have several cheese making books and didn't think I needed any more. A friend bought this book and lent it to me, even though I told her I had all the cheese books I needed. Then I started reading. I must disagree with the reviewer who didn't think this book was for beginners - I think it most certainly is. There are clear and detailed explanations and illustrations in pages 9 through 39. I've been making cheese for years, but had many "aha!" moments while reading through those pages. I immediately ordered my own copy. Buy this book, and before you make your first cheese read these pages. Then you will understand what you are doing and why you are doing it from the beginning. I'm sure it will prevent a few spoiled batches of cheese. I wish I had had this book five years ago! It

is well worth the investment, even for experienced cheese makers. One aside - her cottage cheese recipe uses rennet and is quick to make, but I much prefer cottage cheese made without rennet. Without rennet, it has to sit for 24 hours to ripen and form curd, but it makes a more tender cheese, in my opinion. Don't let that stop you from getting this book. It has become my "go to" cheese book and it will be yours as well.

I purchased this book after reading the reviews here on . I've been making cheese at home for about about 2 years and like to get new recipes and have more information and have really enjoyed having the range of recipes it covers. That being said, I wouldn't recommend this to be the first book a person purchases when they are new to making cheese. The descriptions of equipment and techniques are somewhat vague. There appears to be an error on p. 37 where pressing weights are listed in which the decimal points seem to be off by one decimal place and should probably be listed as: Light pressure = .5 to 1. psi; Medium pressure = 1. to 2. psi. Firm pressure = 2.0 to 4.5 psi. (rather than 5-10, 10-20, and 10-45...a lot of pressure to be sure!!!) There is no discussion of the issue of psi as it relates to the diameter of the follower vs. direct weight that is listed in many recipes you find in books or on the web which makes it very hard for a person reading those numbers to know exactly what they mean. If I had started out with this book I think I would have been very discouraged and come away believing that it was much harder than it is - and possibly I would have never tried. All in all, I would say that this book is a good source for many recipes AFTER a person has learned the basics and knows the processes. For a person brand-new to cheesemaking I would recommend that they start with Ricki Carrol's "Home Cheesemaking" for a good description and illustrations of the basics, and possibly, "Making Artisan Cheese" by Tim Smith which has a lot of good photography but isn't quite so good with covering the basics in the detail that Ms. Carrol does in her book.

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