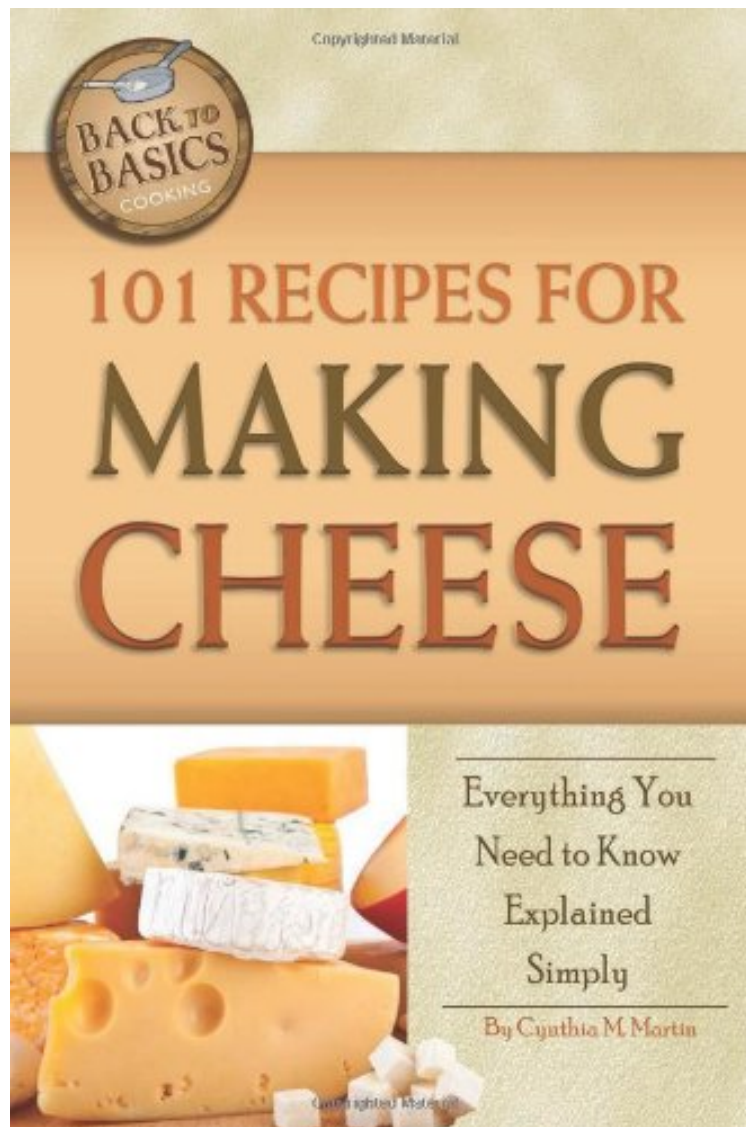


(Ebook free) 101 Recipes for Making Cheese: Everything You Need to Know Explained Simply (Back-To-Basics Cooking)

101 Recipes for Making Cheese: Everything You Need to Know Explained Simply (Back-To-Basics Cooking)

Cynthia Martin

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Cynthia Martin : 101 Recipes for Making Cheese: Everything You Need to Know Explained Simply (Back-To-Basics Cooking) before purchasing it in order to gage whether or not it would be worth my time, and all praised 101 Recipes for Making Cheese: Everything You Need to Know Explained Simply (Back-To-Basics Cooking):

6 of 6 people found the following review helpful. One of the better -and for some reason lesser known - cheesemaking

books!By DallanI'm surprised this book isn't referred to more often - I have 3 of the best known home cheesemaking books and am liking this the most so far. Directions are easy to read, there are a lot of recipes for cheeses both known and more unique. What I like most about this book is that for each cheese there is a brief description of what the cheese should taste like, texture etc. It really bugs me that few of the other books do this in an easy to read way, if at all - so this gets high marks from me for that. I've made the Leerdammer (a type of alpine cheese) so far from this book and it was excellent. Really enjoying it. Two things would improve this book for me immensely - 1. to have metric measures as well as Imperial, and 2. a better Table of contents that lists all of the cheeses in the section. These two things would make this book perfect for me. But have to say, this is for me, my favourite cheesebook to date.0 of 0 people found the following review helpful. Great cheese making book- a must haveBy Cynthia Robutkagreat cheese book. step by step help and recipes are great0 of 0 people found the following review helpful. Five StarsBy MR. TRUEAfter reading the book I can conclude that it has many quality cheese recipes

There are more than 3,000 different kinds of cheese currently registered with the FDA, and hundreds more made in small villages, towns, and back countries around the world. Since the earliest record of milk cultivation, humans have been creating new kinds of cheese and today it has become one of the most used, popular food items in the world. Rich, creamy, sharp, or spicy cheeses can add a bit of zest to any meal and with the right recipes and the tools needed to make your own, you can start enjoying the joy of cheese from your own kitchen. Learning how to make your own cheese starts with knowing the differences and necessities for each kind of cheese and then adding a bit of your own creativity to the mixture.This book compiles 101 of the most popular, well known cheese recipes in the world into one, easy to follow resource designed to help even the most unpracticed of cheese aficionados start creating at home. The basics of making cheese will be covered from the start, giving you a detailed walkthrough of everything you need to create your own dairy products. including equipment, products, time, and money. Topics covered: The basics of food safety, specifically about what parts of the product are usable and what parts must be discarded. The essentials of what different kinds of cheese entail, including hard, soft and Italian cheeses among others. The equipment, products, time, and money needed. With recipes gathered from top resources around the globe, you will be able to start making cheeses for yourself in no time. Recipes range from the creaminess of fromage blanc to the sharp bite of cheddar or smooth meltiness of mozzarella. For every cheese lover out there who has dreamed of making their own cheeses at home, this book is for you.

About the AuthorCynthia Martin is an author, college English instructor, and craftsperson. For fun, she cooks, cans, grows herbs, decorates cakes, crochets, and embroiders. For profit, she creates handcrafted jewelry, candles, and a line of natural bath and body products for sale through her company, Pretty Pig Products. In her spare time, she is an avid reader and antique hunter. She lives in Iowa with three cats and three ferrets.