

The Complete Idiots Guide To Cheese Making

The Sheridans' Guide to Cheese
The cheese book
The Cheese Lover's Companion
The World Guide to Cheese
The Complete Guide to Cheese Making
The Pocket Guide to Cheese
The Complete Idiot's Guide to Cheeses of the World
A Field Guide to Cheese
The World of Cheese
A Guide to Cheese in Australia
Guide to Cheeses of the World
Illustrated Cook's Guide to Cheeses
Glynn Christian's World Guide to Cheese
Complete Illustrated Guide to Cheeses
The Book of Cheese
Guide to Cheeses of France
Cheese
The Complete Idiot's Guide to Cheese Making
A Complete Illustrated Guide to the Cheeses of the World
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Kevin Sheridan Carol Timperley Sharon T. Herbst Sonya Mills TOM EREIA Ensrud, Barbara Jeanette Hurt Tristan Sicard Kraft Foods Company Josef Gert Vondra Roland Barthélemy Kate Whiteman Glynn Christian Juliet Harbutt Liz Thorpe William Stobbs Juliet Harbutt James R. Leverentz Juliet Harbutt Juliet Harbutt

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winner of best cookbook ireland at the gourmand world cookbook awards kevin and seamus sheridan first started selling cheese from a market stall in galway over twenty years ago as passionate advocates of local farming and champions of high quality food production the brothers soon developed a reputation for selling the very best cheeses from around the world today the award winning sheridans cheesemongers has become something of a byword for cheese sourcing and selling the world s best cheeses to customers across the globe in their first book the sheridans guide to cheese kevin and seamus share their expert knowledge and invite you on a journey through the vast array of cheeses that adorn their shelves from the cheese peninsulas of west cork and the cheddar caves of somerset to the

hills of reggia emilia the brothers introduce us to some of the best cheesemakers in the world revealing how their favourite cheeses are made whilst offering heaps of practical advice on selecting buying aging and storing each variety of cheese an indispensable handbook for both novice cheeselovers and mature connoisseurs alike the sheridans guide to cheese is a complete guide to the cheeses of the world featuring tasting notes wine and flavour pairings and delicious recipes to help you appreciate every cheese you try

provides a general description of various cheeses each with details of origin and varieties available as well as a useful guide to buying choosing and serving includes some recipes at the end

while there are hundred of cheese books available most are large weighty tomes with cheeses arranged by country which means readers have to know where the cheese is from or search through a confusing index to find it the cheese lover s companion is the most comprehensive indispensable user friendly a to z guide that includes everything about cheese included are entries from asiago to zamorano cheese terminology information on how cheese is made along with tips for pairing cheese with wine and beer the small handy format makes it easy to take the book along when choosing and buying cheese

this book is an exhaustive guide designed to teach readers everything there is to know about the art and science of cheese making starting with an overview of cheese making through the ages the book transitions into modern methods detailing the intricacies of milk science milk types and milk quality it covers every step of the cheese making process from the essential equipment and supplies needed to sanitation and safety measures the book explores the scientific aspects of cheese making including understanding ph acidification coagulants and the role of temperature in coagulation it provides detailed instructions on curdling cutting stirring draining and shaping curds followed by the aging process and the art of affinage readers will learn how to make a variety of cheeses such as ricotta cream cheese brie feta gouda cheddar parmesan swiss roquefort and many more there are also chapters dedicated to specialized topics like smoking cheeses washed rind cheeses and using unconventional ingredients like herbs spices wine and beer the guide includes troubleshooting sections to help solve common cheese making problems ensuring a successful cheese making experience additionally it provides essential information on maintaining a healthy cheese making environment including sanitation pest control and waste management the book concludes with a glossary of cheese making terms resources and suppliers and conversion charts and measurement tables

any way you cut it cheese has global appeal cheese is one of the most varied and flavorful foods in the world its unique appeal lies in its range of textures aromas flavors means of production and milk sources with this guide readers will discover

everything they need to know about european and american cheeses including the growth of artisan cheeses how to shop for cheese combining cheese with food and drink cooking cheese and making cheese over the past two decades the quality availability and popularity of artisan cheeses has grown cheese consumption has increased from 11.3 to 31.2 pounds per person over the last 30 years 13 of the supermarkets offer full service cheese counters with up to 300 varieties

we officially declare this the book of cheese the stunningly realistic illustrations are reason alone to buy the guide saveur our favorite cookbooks to gift this year a cheese lover's dream educating aficionados through gorgeous pictures and fun colorful graphics bookpage everything you need to know about the world's great cheeses including how they're made their universe of flavors origins and terroir organized by type the book features more than 400 cheeses worth knowing from fresh cheese and pressed cheese to blue cheese soft cheese and spreadable cheese each includes an identifying illustration nuts and bolts like the type of milk and fat content and a brief memorable description readers will find unexpected cheeses that are best for melting hushallsost best for serving solo bovški sir and even the stinkiest pick up some allgäuer weisslacker and see what company thinks includes dozens of maps an aroma wheel to help refine your palate a guide to composing cheese boards tips for pairing with wine beer whiskey cider and so much more

an indispensable fully illustrated and updated reference source to the cheeses of the world includes expert descriptions of the color texture taste and background of each cheese how to create the perfect cheeseboard and advice on which wines to serve with cheese discover the best use for each cheese broiling baking grating in sauces and in salads

everything you need to know about cheese with information on taste and texture as well as advice on choosing and using written by the award winning expert this visual directory of world cheeses is all you need

explore the world of cheese by asking yourself one simple question what cheeses do i already love this is the first book of its kind to be organized not by country milk type or any other technical classification the book of cheese maps the world of cheese using nine familiar favorites what author liz thorpe calls the gateway cheeses from basics like swiss blue and cheddar liz leads the way to more adventurous types love brie liz shows you how to find other brie like cheeses from the mild moose sleeper to the pungent fromage de meaux her revolutionary approach allows food lovers to focus on what they really care about finding more cheeses to enjoy complete with flavor and aroma wheels charts guiding you through different intensities and availabilities and gorgeous photography this is the only book on cheese you will ever need

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

cheese is a delicacy that has been aged and eaten for centuries in cultures across the globe its rich and various roots have caused this single food to assume many subtle differences in color texture and taste people fall in love with indigenous cheeses while traveling or more frequently sample them in gourmet shops or supermarkets at home there has also recently been a revival of interest in both traditional methods of cheese making and the nurturing of rare breeds of cattle further increasing the number of cheeses to discover thus selecting a single type of cheese is a formidable task the complete illustrated guide to cheeses of the world will ease cheese lovers through this difficult process by providing all of the information that is necessary in making a wise choice with this amazingly thorough volume readers will learn how to select the perfect type of cheese for cooking and or for eating as well as how to serve and store the cheese discover how to create an exquisite cheese board receive expert advice on the specific wines that complement specific cheeses view a comprehensive survey of the world s most important and delicious cheeses including the french abbaye de belloc the english blue vinny the italian caciocavallo the welsh caerphilly the swiss emmental and the spanish zamorano learn extensive details about each cheese including those describing its taste appearance and texture whether or not the cheese is pasteurized and if the cheese is vegetarian or non vegetarian discover how to serve each cheese to its best advantage if a cheese should be baked or grilled served with wine or on a salad or grated rather than made into a sauce contains over 250 full color photographs that adorn and complement the informative text this beautiful volume will transform even the most inexperienced cheese lover into a true connoisseur

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