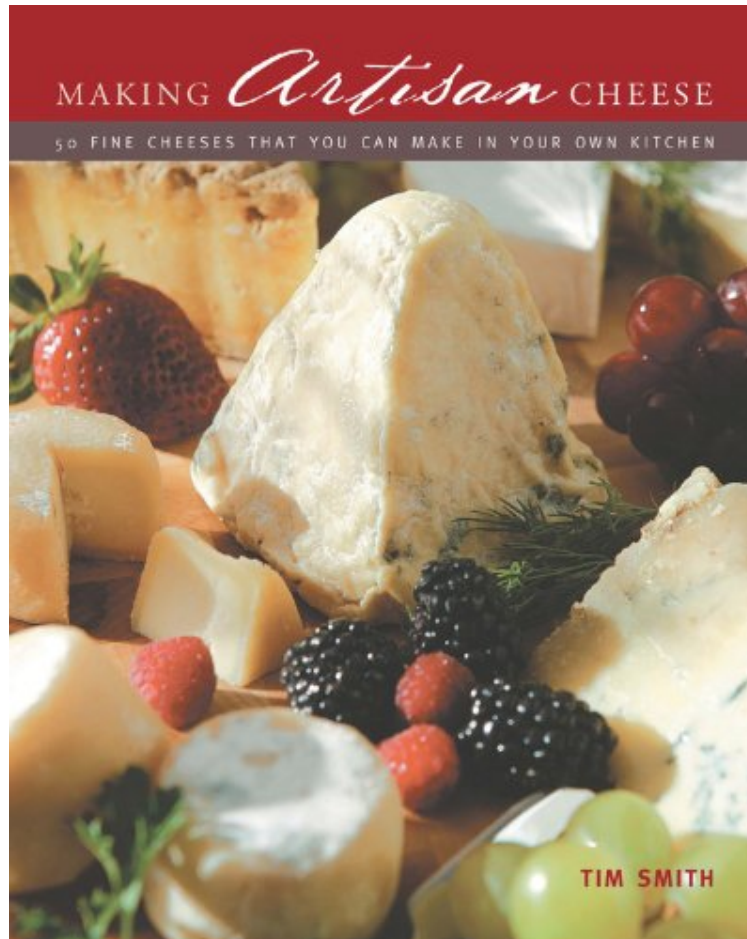


(Read now) Making Artisan Cheese: 50 Fine Cheeses that You Can Make in Your Own Kitchen

Making Artisan Cheese: 50 Fine Cheeses that You Can Make in Your Own Kitchen

Tim Smith

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Tim Smith : Making Artisan Cheese: 50 Fine Cheeses that You Can Make in Your Own Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Artisan Cheese: 50 Fine Cheeses that You Can Make in Your Own Kitchen:

2 of 2 people found the following review helpful. Good Starter book but lots to grow into!By DrewThis is one of the few books on cheese making that really explains the basics in terms that non-kitchen crews can understand. It also does a fine job of explaining what makes a cheese a certian type. But, this is not just a beginners guide. It is a book that will keep you in cheese makingd from soft to hard. I am a terminal cheese foodie and have many books of this type, but the photographs and explanations make this one of the better basic guides then most.0 of 0 people found the following review helpful. My favoriteBy CustomerThis is my favorite cheese making book so far. I'm new to cheese making but I have jumped right in and made several different varieties so far. The recipes in this book are workable,

with clear instructions, findable ingredients, and home-appropriate outputs (no 5-20 lb cheeses!). I am a very visual person, and I do much better seeing exactly what I'm supposed to be doing if I'm trying a new-to-me process, and this book provides enough visual cueing for me to be successful. It's not overly illustrated, just adequately and clearly. 1 of 1 people found the following review helpful. This has some intriguing recipes, but is a little ...By djThis has some intriguing recipes, but is a little short on specific details. For an experienced cheesemaker, it lacks science.

Cheese making is an art and an absorbing pastime. Geared to the hobbyist, this book will turn anyone into a cheese artist. Most of the equipment you need is already in your kitchen, and with investing more patience than cash, your cheeses will far surpass their commercial counterparts in flavor and freshness. This hardcover guide is full of mouth-watering and inspiring photographs and full-color illustrations, along with step-by-step instructions on how to make cheese. Delicious recipes for many different soft, molded, and aged cheeses will tempt the most discerning of cheese connoisseurs, and shares the secrets of famous cheese makers through history.

About the Author Tim Smith is a cheese authority and international cheese buyer who lives and writes in Cincinnati, Ohio.