

Cheese Making Guide

Rediscover the fun of cheese making at home.

What is a good Mac and Cheese dish? It's the one that is healthy, tasty, and easy to make. It is not just your regular "comfort food", it is also good for you and your family. In this book, you will discover: - Macaroni and Cheese with vegetables - Macaroni and Cheese in the slow cooker - Macaroni and Cheese loaded with cheddar - Macaroni and Cheese with southern spice - Macaroni and Cheese baked until bubbly To get started, simply scroll to the top of the page and click the "Buy now with 1-Click" button!

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.

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 Art of Plant-Based Cheesemaking

The Complete Guide to Making and Selling Artisan Cheeses

Cheese Making For Beginners

How to Make Cheese

Classic And Creative Versions Of The Ultimate Mac And Cheese Dishes: Simple Tips To Make Delicious Mac And Cheese

Healthy Mac And Cheese Making Guide

Everything You Need to Know Explained Simply

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 cultures, and storing. With over 475 photographs and a user-friendly troubleshooting section, this volume will enable you to develop the skills required for cheese making, regardless of your previous experience or level of expertise.

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

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. 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.

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

A Guide to Building a Business

The Complete Guide to Making Cheese, Butter, and Yogurt at Home

Vegan Cheese Making Cookbook

A Step-By-Step Guide for Making Delicious Cheese at Home

Easy Recipes and Lessons to Make Your Own Handcrafted Cheeses

Home Cheese Making

Mac & Cheese Making Guide

What's better than a delicious slice of cheese? The answer: A piece of your own homemade cheese, of course! In this book, I've included 14 recipes for you to follow in order to create your very own artisan cheese right at home in your own kitchen. All the recipes come with detailed step-by-step instructions and a list of all the ingredients you'll need. Don't have the budget for fancy equipment? Don't worry, you probably already have everything that's required right there in your kitchen. Since you may not be familiar with some of the special cheese-making ingredients that aren't used in normal cooking, I've even included an Appendix at the end where you can read more about them. With the help of this book, you're sure to impress your friends and family members next time you have them over for cheese and wine soiree!

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 Moses 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.

This guidebook is an ideal introduction to making cheese at home. Filled with simple advice and straightforward recipes, this book makes it easy for you to start crafting your own scrumptious cheeses. No experience needed. Want to customize your cheeses? Discover the best ways to experiment with recipes and change up your creations. You'll also find suggestions for the best beer and wine pairings. Contents include: -Complete Instructions? You'll know exactly what to do every step of the way thanks to thorough, illustrated guides geared towards new cheese makers. -Step-by-Step Tracking? Write down your cheese making process on record sheets so you can easily remember or alter recipes on future attempts. -Cheese is Only the Beginning? Learn how your homemade cheese can become the essential ingredient in savory snack, meal, and dessert recipes. Become the cheese master (who never has to settle for store-bought) with the guidance of this book.

A cookbook from the author of the popular website Nourished Kitchen, featuring 175 recipes based on the "traditional foods" philosophy of eating, which emphasizes whole grains, dairy, red meat, organ meats, and fermented foods. The traditional foods movement is a fad-free approach to cooking and eating that emphasizes nutrient-dense, real food, and values quality, environment, and community over the convenience of processed, additive-laden products that are the norm on grocery store shelves. Based on the research of Weston A. Price, who studied the diets of indigenous peoples to understand the relationship between nutrition and health, a traditional foods diet avoids processed ingredients, but allows meat, animal fat, and grains. It embraces cultured dairy, such as kefir and yogurt, that contain beneficial bacteria; fermented foods, such as sauerkraut and kombucha, that are rich in probiotics; and organ meats that are packed with vitamins and minerals. It also celebrates locally grown foods. By choosing ingredients from nearby sources, you create a stronger connection to your food, and have a better understanding what you're eating and how it was produced. In The Nourished Kitchen, Jennifer McGruther guides you through her traditional foods kitchen and offers more than 160 recipes inspired by the seasons, land, and waters around her. In the morning, fuel up with Eggs Poached in Fiery Tomato Sauce. On a hot summer day, Cucumber Salad with Dill and Kefir is a cooling side dish, and on a chilly fall evening, Barley in Broth with Bacon and Kale offers comfort and warmth. Old-Fashioned Meat Loaf with Gravy makes a hearty family meal, while Chicken in Riesling with Peas can be the centerpiece of an elegant supper. Satisfy your sweet tooth with Maple-Roasted Pears, and quench your thirst with naturally fermented Vanilla Mint Soda. With the benefit of Jennifer's experience, you can craft a loaf of Whole Wheat and Spelt Sourdough Bread and stock your kitchen with Spiced Sour Pickles with Garlic. The Nourished Kitchen not only teaches how to prepare wholesome, nourishing foods, but also encourages a mindful approach cooking and a celebration of old-world culinary traditions that have sustained healthy people for millennia. Whether you're already a practitioner of the traditional foods lifestyle or simply trying to incorporate more natural, highly nutritious foods into your routine, you will find plenty to savor in The Nourished Kitchen.

Using Traditional, Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheeses

The Modern Cheesemaker

The Art of Natural Cheesemaking

Successful Cheesemaking

Artisan Cheesemaking Made Simple

The Book of Cheese

Complete Beginner's Guide to Cheese Making at Home - Step by Step Cheese Making Recipes for Simple, Classic, and Artisan Cheese

Originally published in 1903 and updated and revised in 1915, this scarce early instruction book on soft cheesemaking is both expensive and hard to find in its first editions. We have now republished it in an affordable, high quality, modern edition, using the original text and artwork. Ninety five pages contain detailed chapters on: The Production and Handling of Milk. - Cream: Its Production, Composition and Properties. - Principles of the Manufacture of Soft Cheese. - Varieties of Soft Cheese and Their Process of Manufacture. - Cream Cheese. - Double Cream Cheese. - Rennetted Cream Cheese. - Gervais. - Bondon. - Coulommier. - Cambridge or York. - Sour Milk or Lactic Acid Cheese. - Pont L'Eveque. - Camembert. - Little Wensleydale. - Colwick. - Ripening. - Packing and Marketing. - Dairy Terms. - Regulations. - Preservatives and Colouring. - Measures. - etc. The book is illustrated with full page vintage photos and various line drawings. Twelve pages of advertisements for dairy equipment and associated items have been reproduced for their historical interest. This fascinating little book will be of much interest to anyone with an interest in dairy farming or the production of dairy products on a large or small scale. "The book is a model of conciseness and clearness. The instructions given as to the handling of milk are admirable, and the particulars of making all kinds of soft and cream cheese leave nothing to be desired." - FARMING PRESS.

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

This book teaches the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other

cheeses in addition to sour cream, yogurt, and butter. For anyone with a desire to start experimenting with dairy products at home, this book is the ideal starting point.

Techniques & Recipes for Mastering World-Class Cheeses [A Cookbook]

Quick And Easy Step By Step Guide To Making Nutritious And Delicious Vegan Cheese Includes Never Seen Before Recipes

Simple Recipes You Can Make at Home

Home Cheese Making, 4th Edition

The Cheesemaker's Manual

Kitchen Creamery

Cheese Making for Beginners

"Soft Cheese Making" was written in 1908 by C.W. Waker-Tisdale and Theodore R. Robinson and contains a wealth of information on the art of soft cheese-making. Features topics including Production and Handling of Milk, Cream: Its Production, Composition and Properties, Principles of the Manufacture of Soft Cheese and more. This book is a rare, thoughtful gift for your favorite Cheese-Head, or anybody interested in the history of agriculture or cheese-making. Note: This book is a reprint. This public domain edition is a perfect facsimile of the original book and is not set in a modern typeface. As a result, some characters and images might suffer from slight imperfections, blurring, or minor shadows in the page background. This book appears exactly as it did when it was first printed.

This book contains classic material dating back to the 1900s and before. The content has been carefully selected for its interest and relevance to a modern audience. Carefully selecting the best articles from our collection we have compiled a series of historical and informative publications on the subjects of cheese making and dairy products. The titles in this range include "A Guide to English Cheeses" "Testing in the Cheese Making Process" "Cheeses of Europe" and many more. Each publication has been professionally curated and includes all details on the original source material. This particular instalment, "A Guide to Cooking with Cheese" contains recipes involving cheese. It is intended to illustrate the main uses of cheese in cookery and serves as a guide for anyone wishing to obtain a general knowledge of the subject and understand the field in its historical context. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

The Complete Idiot's Guide(r) 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 Best-selling author Ricki Carroll — known around the world as “the Cheese Queen” — and her daughter, Sarah Carroll, bring easy cheese making right into your kitchen with this fun guide for kids and families. Step-by-step photos take kids ages 8-12 through the cheese making process, then teach them how to make 12 classic favorites, including mozzarella, feta, ricotta, and cream cheese. A hearty helping of kitchen chemistry and math along with bits of international cheese making history add to the education. A bonus log sheet lets young cheese makers keep notes just like the pros, while punch-out labels and colorful flags will embellish homemade cheeses and global cheese platters.

**A Kid's Guide to Cheese Making with Recipes for Mozzarella, Cream Cheese, Feta & Other Favorites
Fifty Fine Cheeses That You Can Make in Your Own Kitchen**

The Nourished Kitchen

Home Cheese Making in Australia

Recipes for 75 Delicious Cheeses

Mastering Basic Cheesemaking

Home-Made Cheese

This book contains classic material dating back to the 1900s and before. The content has been carefully selected for its interest and relevance to a modern audience. Carefully selecting the best articles from our collection we have compiled a series of historical and informative publications on the subjects of cheese making and dairy products. The titles in this range include "A Guide to English Cheeses" "Testing in the Cheese Making Process" "Cheeses of Europe" and many more. Each publication has been professionally curated and includes all details on the original source material. This particular instalment, "A Guide to Soft Cheese" contains information on the processes used in cheese production. It is intended to illustrate the main aspects of soft cheese production and serves as a guide for anyone wishing to obtain a general knowledge of the subject and understand the field in its historical context. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. Artisan Cheese Making at Home is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Cr è me Fra î che and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Ch è vre. Artisan Cheese Making at Home begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Souffl é s with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, Artisan Cheese Making at Home proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

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. Gianaclis 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.

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.

Artisan Cheese Making at Home

How to Craft Real, Cultured, Non-Dairy Cheese

The Beginner's Guide to Cheese Making

American Farmstead Cheese

The Practice of Soft Cheese Making

Cheese Making

Say Cheese!

In this book you'll find the easiest recipes to make rich and creamy homemade vegan cheeses?and rival traditional cheese in any taste test. For those trying to avoid consuming animal products such as dairy, vegan cheese is a great option. This can also be good choice for anyone who has an allergy to milk protein or who has an intolerance to lactose. A true cheese is made by consolidating milk proteins (casein) with calcium and a combination of enzymes (rennet). Then, developing acidity using a lactic culture which converts milk sugars (lactose) to lactic acid. The consolidated protein (curd) is then cut and heated to encourage moisture release, thus separating the solid from the liquid phase. The resulting cheese can undergo a modification of protein during aging resulting in the textures and flavors associated with a ripened cheese While Vegan cheese is simply the consolidation of the protein mass from nuts, coconut, beans etc. A lactic bacteria may also be used to provide the acidity for this. For a firmer vegan cheese, emulsifiers, oils and thickeners must also be used. The consolidation is simply a matter of compaction of the proteins and unlike real cheese, there is no physical bonding of the proteins. Vegan cheese does not undergo the natural ripening which the proteins do in a real cheese, so it will not have the complex flavor profile of a true cheese that has been aged. Cheese Making: A Step-By-Step Guide for Making Delicious Cheese At Home Do you love cheese but unable to decide which brand tastes better? Are you tired of picking a new brand of cheese every time, so you can experiment what you like best? Do you love the creamy, rich taste of cheese that just melts in your mouth? Well, you're just in luck! Because answering yes to any one of those questions mean this is the perfect book for you! This book will help you prepare your own rich creamy cheese at home, so that you no longer have to worry about which brand to buy. In this book, you will find the following: The list of equipment needed to prepare your own cheese. The techniques that used to prepare rich and creamy cheese. Your favorite cheese recipes. So tie your apron and get ready to make your own delicious brand of cheese at home. The days of worrying about the quality, preservatives and chemicals used in making cheeses are long past you because by the end of this book; you will be able to prepare your own cheese right in your home.

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.

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 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.

The Essential Guide to Discovering Cheeses You'll Love

Traditional Cheesemaking Manual

Mastering Artisan Cheesemaking

The Ultimate Guide for the Home-scale and Market Producer

The Practice of Soft Cheesemaking - A Guide to the Manufacture of Soft Cheese and the Preparation of Cream for the Market

Step-by-step Directions & Photos for Making Nearly Every Type of Cheese

A Home Cook's Guide to Artisan Cheese Making ~ 14 Homemade Cheese Recipes

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.

Learn to make cheese in your own kitchen with simple instructions and easy to follow recipes.

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, Samsøe; Danbo. Smear ripening. Raclette; Gouda. Brushed rinds. Thermophilic styles: Kefalotyri, Comte, Emmentaler. Eyes. Stretched-curd Mozzarella, Scamorza, Burrata. Shaping. Whey cheeses: Ricotta, Manouri, Mysost/Gjetost, Crème Fraîche, Whey Butter, cultured Butter; Ghee. These healthy mac and cheese dishes in this cookbook are perfect for times when you don't want anything really far outside of the box. Like, literally, nothing too far from the powdered cheese noodle dinner that comes in a blue box. Just maybe healthier and homemade. In this book, you will discover: - All American Quinoa Mac and Cheese - Italian Mac and Cheese - Spicy Mexican Mac and Cheese - Asian Style Mac and Cheese - Moroccan Mac and Cheese - Indian Mac and Cheese And so much more! To get started, simply scroll to the top of the page and click the "Buy now with 1-Click" button!

From Fresh and Soft to Firm, Blue, Goats Milk, and More; Recipes for 100 Favorite Cheeses

Guidelines for food safety control of artisan cheese-making

Making and cooking with cheeses at home

The Complete Illustrated Guide

Farmstead and Artisan Cheeses

Cheese Technology

Making Yogurt, Butter & Cheese at Home

The process of cheese making is hundreds of years old and there are an untold number of different cheese varieties out there. Making homemade cheese is much simpler than you might think and it only requires a few simple ingredients. If you are curious to learn more about cheese making, this book is the perfect place to begin. In this book you will receive the following: An introduction to the art of cheese making A step-by-step guide for making homemade cheese A collection of delicious recipes for different cheeses So, if you are ready to give cheese making a try, simply pick a recipe and get going!"

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.

A resource for those interested in starting a small-scale creamery.

"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"--

The Complete Idiot's Guide to Cheese Making

The Complete Guide On All The Skills And Techniques You Need To Learn And Master For Perfecting Your Cheese Making Ability

Farm-to-Table Recipes for the Traditional Foods Lifestyle Featuring Bone Broths, Fermented Vegetables, Grass-Fed Meats, Wholesome Fats, Raw Dairy, and Kombuchas

The Fun and Fundamentals of Making Cheese at Home

Cheese Making at Home

Ways To A Healthier Life With Quinoa Mac And Cheese Recipes: Wheat-Free Mac And Cheese Recipes

The Joy of Cheesemaking