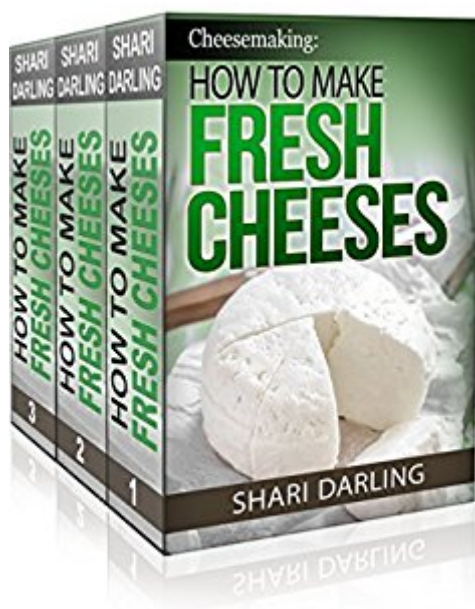


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# **Cheesemaking: How To Make Fresh Cheeses Box Set: Recipes For Making And Recipes Using Fresh Ricotta, Mozzarella, Mascarpone, Cream Cheese, Feta, Brie And Camembert Paired With Wine**



## Synopsis

This Box Set is a Cheese and Wine Lovers' Extravaganza! In this set of 4 cookbooks, you'll discover how to make a variety of fresh cheeses, using the homemade fresh cheeses in easy recipes and pairing these delicious dishes to wine. Once you've made homemade cheeses and used them in recipes you'll never go back to store bought versions again. In this box set you'll learn about milk, the other ingredients and utensils needed. You'll discover how to make fresh cheeses from citric acid, mesophilic and thermophilic cultures – cheeses, such as fresh Ricotta, Cream Cheese, Mozzarella, Burrata, Farmer Cheese, Neufchatel, Mascarpone, Brie and Camembert! You'll also get a plethora of recipes using the fresh cheeses you've made, recipes also paired with their most harmonizing wines. Some of the Recipes Using Fresh Cheeses Paired with Wine that You'll Discover in Book One are: Peach, Prosciutto and Ricotta Crostini Eggplant Ciabatta with Goat Cheese Ricotta, Mozzarella and Basil Polenta with Mascarpone, Wild Mushrooms and Parmigiano-Reggiano Smoked Salmon and Dill Cheesecake Scallops in Orange and Ginger Cream Prawns with Yellow Pepper and Ginger Cream Lamb-Beef Burgers with Orange Mint and Chèvre Mayonnaise Peaches and Cream Neufchatel Torte and others. Some of the Recipes Using Homemade Fresh Cream Cheese Paired with Wine that You'll Discover in Book Two are: Mini Potato Skins with Homemade Cream Cheese Caviar Roasted Red Pepper Dip Slow Cooker Bacon Cheddar Melt White Cheddar Antojitos with Roasted Red Peppers Polenta Rounds Stilton and Rosemary Roasted Tomato Soup with Cilantro Artichoke Heart and Feta Cheesecake 3 Cheese Coated Chicken Grilled New Yorkers with Roasted Garlic and Blue Cheese Pate Triple-Cheese Cheese Ball! Dark Chocolate Cheesecake and others. Some of the Recipes Using Homemade Fresh Feta Paired with Wine that You'll Discover in Book Three are: Baked Feta with Black Olives Roasted Red Pepper Feta Dip Feta Marinated in Artichokes, Green Olives, Fresh Oregano and Lemon Butternut Squash and Coconut Veloute with Feta Cream Roasted Tomato and Fennel Soup with Feta Seafood Salad with Feta and Lemon Vinaigrette Artichoke Red Pepper Olive and Feta Pizza Lamb and Feta Baked Pastitsio Peach and Feta Napoleons and others. Some of the Recipes Using Homemade Brie and Camembert Paired with Wine that You'll Discover in Book Four are: Brie and Sage Pesto en Croute with Apples Ripened Camembert, Wild Mushroom and Rosemary Bruschetta Fresh Onion Soup with Camembert and Rosemary Wild Mushroom Soup with Sherry and Camembert Pan-Fried Camembert with Redcurrant Sauce Brie Brioche on Greens with Raspberries Beef and Brie Wellington with Madeira Sauce Crusted Mac and 3 Cheeses Baked Chicken and Camembert White Wine and Brie Lamb Loins with Spinach, Cognac and Brie Roasted Beef Rouladen in Sweet Pepper Crust and Garlic Pastry Wrapped Brie with Cranberry Orange

SauceCamembert with Fresh Fig Compote and Blue Cheeseand and others.

## **Book Information**

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## **Customer Reviews**

I've just started learning how to make my own cheese. That being said, this author explains and instructs in easy to understand language so even beginners can do it. Admittedly, I started with a simple recipe but for my first effort the cheese tasted, looked and preformed like commercially sold cheese. No that's not totally true because it tasted much better than store bought. If can make cheese anyone can!

This is a very good collection, but I find recipe books inconvenient on my Kindle and will not buy one again. I much prefer being able to quickly and easily refer back to pages and thumb through them to find just what I need. I like to have them with me in the kitchen and I worry about liquids getting onto the E-reader.

Renewed my interest in making cheeses!! I love making cheeses and these are simple to follow

instructions.

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