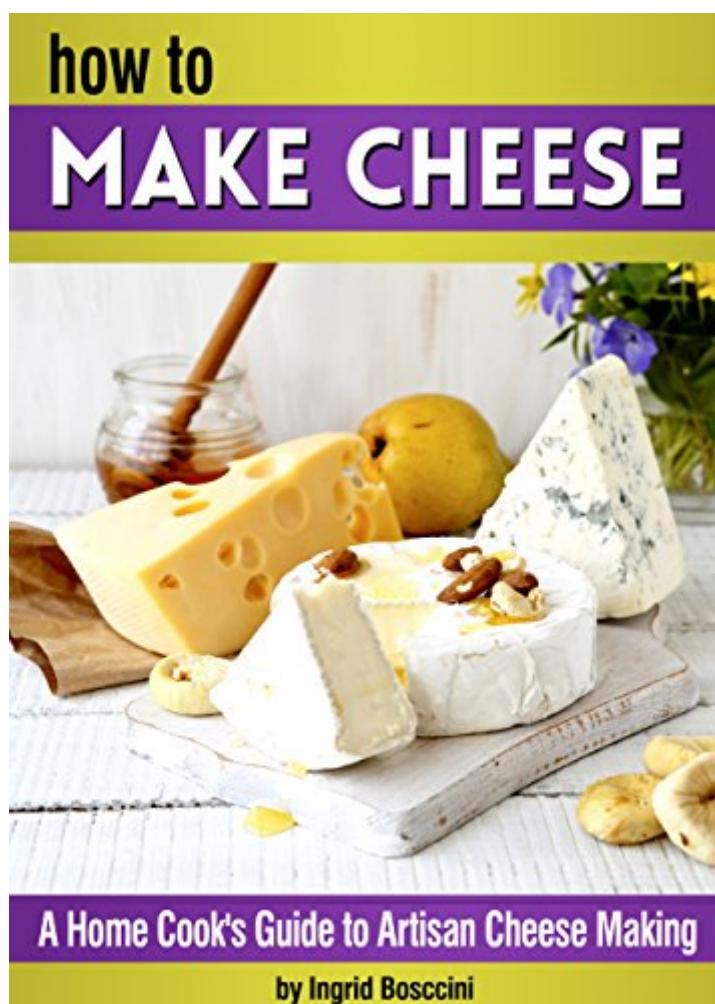


The book was found

How To Make Cheese: A Home Cook's Guide To Artisan Cheese Making ~ 14 Homemade Cheese Recipes



Synopsis

If you want to learn how to make your own cheese at home and impress your friends at family, then this book is for you! Read on your PC, Mac, smart phone, tablet, or Kindle device. 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 soirÃ©e! Here Is A Preview Of What You'll Learn to Make...Gorgonzola, Gouda, and Swiss Cheese Parmesan and Edam (Edammer) Feta, Ricotta, and Cottage Cheese Cheddar and Cheshire Cheese Mozzarella and Monterey Jack Halloumi and Limburger Cheese Much, much more! Download your copy today!

Book Information

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Customer Reviews

Waiting to wax my first cheddar cheese thanks to this book and want to leave the deepest thanks here. It's also because I really really want to recommend this book to anyone who hasn't tried it. The pleasure to make your own food is great enough, cannot imagine how wonderful it will be to taste your homemade cheese. It shows you how easy it is to make cheese with easily found ingredients, simple equipments, detailed and clearly numbered step-by-step instructions. One more great thing, the recipes for most loved types of cheese are included, Parmesan, Ricotta, Cheddar, etc. It is definitely necessary to add this book into your kitchen book collection!

I got this book for my sister because she loves cheese. For her cheese making is fun, creative, and delicious. This book is constructed to assist you achieve your efforts. From this book you can find commonly recipes and techniques. I found out that this book shared cheese making adventures. Every instruction is full of marvellous tips. If you want to learn to make your own cheese, you've got to induce this book because it teaches cheese creating.

I've always been interested in making my own cheese. I'm from Wisconsin so cheese runs in my blood. I ran across this book on and decided to give it a read. It was very informative and gave fantastic instructions on how to make the various cheeses. I am going to purchase some of these ingredients and start making my own cheese. Excited to see how it turns out.

I am addicted to cheese, and this book is exactly what I was hoping for. Once I downloaded the book I dove right into it. Some of the recipes within the book contained a variety of different cheeses. I am a huge Monterey Jack fan, and now I have a killer recipe I take to work each week. You will be surprised how much money you will save over buying cheese at the supermarket. Excellent read, great book!!!!

I really love cheese but I never had any knowledge on how to make one. This book will help you learn the basics about the ingredients used in the recipes which will help you understand the process of cheese. This book will teach you on how to make your own homemade cheese. Gouda is one of my favorite cheese and I'm so happy that the recipe of my favorite cheese are on this book. What I like about this book is the the instruction on each recipes are very well detailed. This is the best guide for every beginners out there.

Seems you need a chemistry degree to find all the necessary unpronounceable ingredients. My idea of cheese making is: Mix 1 gal of whole milk with 1/2 gal Buttermilk into a large bowl. Leave it alone for 2 1/2 to 3 days until you can leave an indent in the top of this mixture with a wooden spoon. Don't stir. Now place this on LOW heat (less than 125F). Curds will come to the top. Use wooden spoon to cut a few lines to the bottom. When you're happy with the curds, drain the pot thru cheesecloth for a few hours. Dump it back into the pot, Add salt and some Caraway seeds. Mix gently. Place the mixed curds into a cheesebag. (I made one from a pillow case. Tie off the open end. Hang it up for more gravity draining, about 2 hours. Lay it flat, put a board or baking pan on top of it. Weigh it down by placing a water filled gallon jug (Use the original milk jug), and leave it alone for several hours. It will form a beautiful cheese round about 1 1/2 inches thick. Refrigerate. Don't worry how long it will last in the fridge because it will eaten totally in 24-36 hours anyway. I call it Authentic Lithuanian White Cheese.

I'm obsessed with cheese.. If you knew the extent of my addiction you would launch at me haha. This is a cool book. It talks about how to make all different kinds. I especially like Gorgonzola, Swiss, and Gouda. Excited to try this out!

My brother loves cheese so I got this book on a promotion. This book gives you many different recipes on different types of cheeses. I can't wait to make some for my brother! He likes halloumi so I'm going to try and make that for him.

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