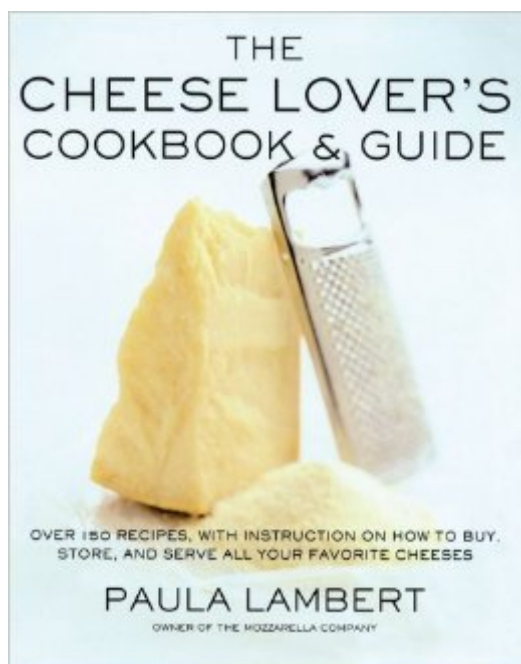


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The Cheese Lover's Cookbook And Guide: Over 100 Recipes, With Instructions On How To Buy,



Synopsis

Paula Lambert is a godsend to cheese lovers everywhere. She so yearned for delicious cheese that she built her own factory, the Mozzarella Company, in Dallas, Texas. "The Cheese Lover's Cookbook and Guide" is her indispensable resource on buying, storing, cooking, and serving cheese, and even making your own cheese at home. In more than 150 recipes, Lambert presents a down-to-earth approach to cooking with many varieties, whether it's Gruyere, Camembert, or just tried-and-true Cheddar. Learn to put the cheeses you love into every meal, from appetizers like a Savory Herbed Cheesecake to such desserts as an Orange-Ricotta Almond Tart. With so many wonderful cheeses available, it can be difficult to choose among them. To help navigate this abundance of riches, "The Cheese Lover's Cookbook and Guide" contains descriptions of a hundred cheeses by taste, texture, country of origin, and type of milk used to make them, as well as suggestions on selecting cheeses and putting together a cheese course when entertaining. Reflecting various influences -- Southern, Mexican, Southwestern, and Italian -- "The Cheese Lover's Cookbook and Guide" is at once international and familiar, and always full of flavor. Because Lambert is a cheesemaker, she is not afraid to experiment in the kitchen, and she shares her delicious results. From the bold and unusual Artichoke, Spinach, and Goat Cheese Spring Rolls to the delicious and traditional Fettuccine ai Quattro Formaggi, cheese is the main focus in each of these artfully creative recipes. She also includes recipes for courageous and unintimidated cooks to make their own Creme Fraiche, Fresh Cream Cheese, Cottage Cheese, Mascarpone, Ricotta, Queso Blanco, and Aged Tomme at home. For home chefs and anyone interested in learning more about the delicious world of cheese, "The Cheese Lover's Cookbook and Guide" is ideal. Every cheese lover will be thrilled with the mouth-watering results.

Book Information

Paperback: 384 pages

Publisher: Simon & Schuster (April 6, 2012)

Language: English

ISBN-10: 1451692528

ISBN-13: 978-1451692525

Product Dimensions: 7.4 x 1 x 9.2 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 starsÂ Â See all reviewsÂ (10 customer reviews)

Best Sellers Rank: #985,462 in Books (See Top 100 in Books) #297 inÂ Books > Cookbooks,

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The flavor of cheese can be buttery, rich, pungent, sharp, salty or delicate. Cheese is made from nutritious milk. The type of milk adds subtleties to each cheese and makes it unique. I enjoy Mozzarella made from buffalo milk. While I am hardly a Turophile (A connoisseur of cheese), I may soon become one after reading this book. "Tyro" is Greek for Cheese and "-phile" means "lover of." If you are a border-line Turophile or are just curious about cheese, I recommend this book very highly. This is so much more than a cookbook. It is a love affair with cheese! There is a concise overview of cheesemaking, a collection of over 150 eclectic cheese-based recipes and a comprehensive list of sources for your favorite cheeses. After working in a specialty store, I decided to try a different cheese as often as I could. I learned to love smoked Gouda, creamy Havarti with dill, Pecorino Romano from sheep's milk, blue-veined Roquefort in salad dressing, Provolone in an Italian salad, Ricotta in lasagna, and lately Mascarpone in Tiramisu. In "The Cheese Lover's Cookbook and Guide," Paula Lambert provides many unique recipes using Mascarpone, but how is Mascarpone made? Believe it or not, there is a recipe on page 73. Does your mind crave explanations for how cheese is made? Do you wonder about how cheese was invented? Will Paula tell you? Yes, and she will also lead you through your own discovery of cheese making. Finally, you will know the secrets of Crème Fraîche and discover how easy it is to make homemade cottage cheese. Yes, Paula Lambert is ambitious and creative. She has the heart of an artist, the soul of a chef and the spirit of a cheese artisan. "The Cheese Lover's Cookbook and Guide" is truly filled with a passion for cooking with cheese.

I love cheese. A world without cheese is almost unimaginable. I have never met a cheese I didn't like. It is one of the most delicious and flavorful foods on Earth, as well as one of the most versatile. You can have cheese as an appetizer, a soup, a salad, a main course, or even as a dessert. If you should have any doubt about my somewhat sweeping declaration, you need only open this book. It contains over a hundred and fifty eclectic, mouth watering, delicious recipes, where cheese is a prime ingredient. I came upon this book at a school auction, coupled with a lovely cheese board. I placed a silent bid on the set, and to my surprise, I was the successful bidder. I took the items home, and being a bookaholic, began perusing this book. To my surprise, I discovered it to be much more than a cookbook, as it gives the reader precise instructions on how to buy, store, and serve just about every conceivable variety of cheese. All this information is imparted in a

conversational tone, making for easy reading. The author tells the reader how her love of cheese motivated her to start her own cheese factory, the very successful "Mozzarella Company". She also starts the reader from scratch, telling one what cheese actually is. She also gives the reader a fascinating overview on the history of cheese, as well as a chapter on cheese and nutrition. The author goes to great lengths to describe the various types of cheese, categorizing it by texture, flavor, and country of origin. She gives tips on buying and serving cheese, as well as tips on what to do with leftover cheese. She also gives suggestions on what wine to pair with certain cheeses. For those who are ambitious and so inclined, the author even has a chapter on making your own cheese at home.

As the name would suggest, if you are a cheeselover this is definitely the cookbook for you. This book really runs the gamut when it comes to cheese with informative sections on the history of cheese, cheese and nutrition, buying cheese, serving cheese and more. Most appealing to me, the book also contains 150 recipes that showcase cheese. Because I own other reference books on cheese (Cheese Primer) and cheesemaking books (Home Cheese Making: Recipes for 75 Delicious Cheeses) the purpose of picking up this book for me was all about the recipes. I was hoping for diverse and flavorful recipes that would highlight cheese and so far my expectations have been exceeded. Everything I have made thus far has come out as expected and has been restaurant-quality in terms of flavor. Among the most memorable meals I have made are the Endive Canoes Stuffed with Blue Cheese, Baked Goat Cheese Salad, and Rack of Lamb with Goat Cheese Crust. There are also countless other recipes I cannot wait to try. I think what makes the recipes in this book so wonderful is that they don't feel like reprises of all the other cheese-based recipes you've seen in general cookbooks. Yes, there are some classics like Macaroni and Cheese and Quesadillas, but there are also a lot of recipes I haven't seen in other cookbooks. The bottom line is that everytime I turn a page I surprise myself by finding another recipe I want to make.

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