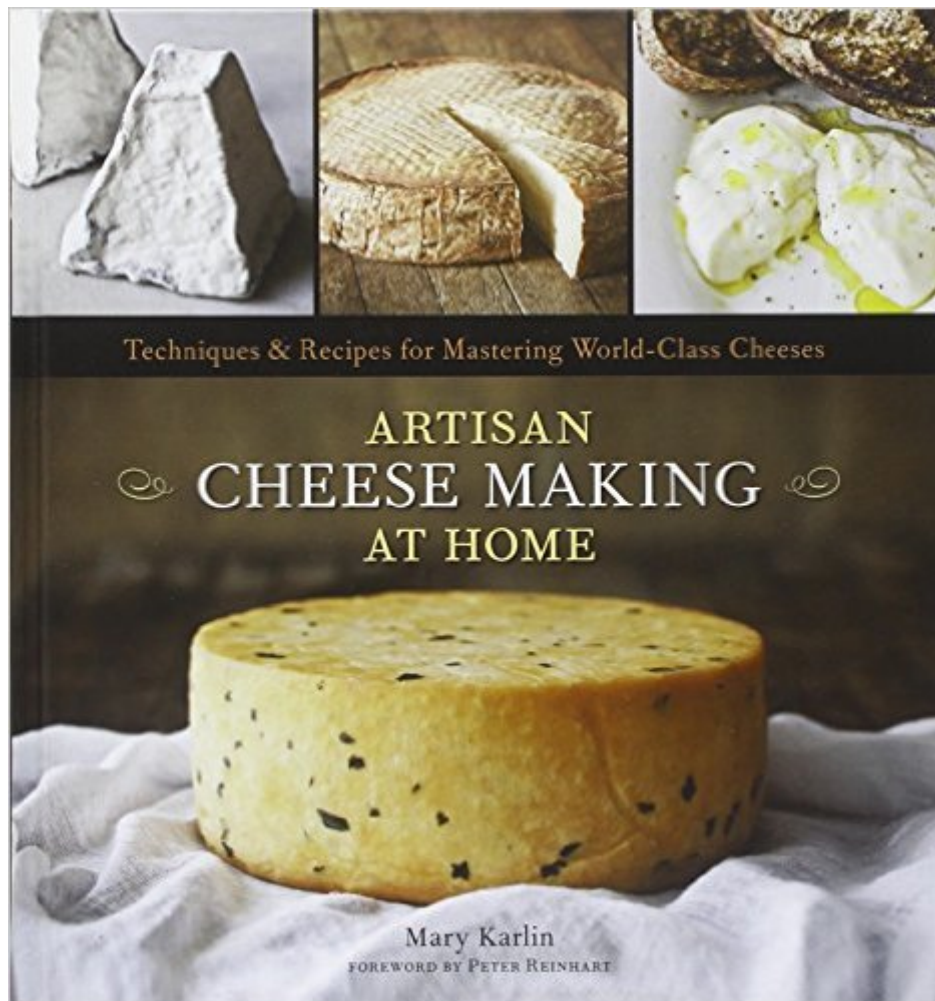


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# Artisan Cheese Making At Home: Techniques & Recipes For Mastering World-Class Cheeses



## Synopsis

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 Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. *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 Soufflés 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.

## Book Information

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## Customer Reviews

I would consider myself an advancing novice cheese maker in that I have been making cheese for many years now, have made many different types of cheese several times (including more difficult ones), yet I feel I have a lot to learn yet before joining the elite ranks of advanced cheese makers. When I bought this book, I was under the assumption that it was targeted toward a beginner cheese maker. I have read all of the introductory material and glanced through nearly all recipes. Please consider my review from this perspective. First thing I will say is that I love this book! I feel it is very well done and hosts some great cheese pictures (Always a huge plus for me)! I knew it was going to be well worth it when I saw that Peter Reinhart (Author of "The Bread Baker's Apprentice", my favorite bread book) wrote the forward. I feel that the instruction is clear and this author has done a great job of thinking about the weird little "common sense" things which tend to get left out of cheese making books. Stuff like recommending that you sanitize your equipment in bleach then dry on a rack on top of a cookie sheet before starting your cheese making session. To some this may be assumed, but if you have never worked food service- proper sanitation may not be second nature to you. Another thing I really appreciate is the author's presentation of equipment and ingredients. All items are explained in good detail. I was very impressed with the fact that she included a chart with many of the most common cheese starter cultures, what they are used for, and which vendors carry them. I will be photo copying this chart and laminating it to keep with my equipment (big +1 there!). The pictures, as I mentioned, are very nice. Now, the recipes.

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