

# **From Cheese**

**Roberta Basel**

**World Cheese Book** Juliet Harbutt, 2015-07-07 World Cheese Book shows you how to enjoy more than 750 of the world's finest cheeses and includes tasting notes and serving tips. World Cheese Book is the comprehensive guide to cheese and covers more world cheeses, with more photography, than any other book on the subject. Discover the flavor profile, shape, and texture of just about every imaginable cheese in this exhaustive, at-a-glance reference. Written by a team of experts, each writing about their own region, World Cheese Book is a treasure trove of information for the truly adventurous cheese lover and a complete guide to the world of cheese. A tour of the finest cheese-producing countries reveals local traditions and artisanal processes — from Europe, the United Kingdom, and Scandinavia to the Americas to Asia, Australia, and New Zealand. Images of each cheese (inside and out) give an up-close view of each variety. Step-by-step techniques show how to make cheese in your own kitchen. Complementary food and wine pairings round out the offerings in World Cheese Book with the best part of all: Learning how best to enjoy eating these uniquely wonderful cheeses.

The Book of Cheese Liz Thorpe, 2017-09-26 From America's most engaging authority on cheese, comes a groundbreaking book destined to become a classic.

*One-Hour Cheese* Claudia Lucero, 2014-05-06 It's a DIY cook's dream come true: It's pizza night, and you've made not only the crust and sauce but the mozzarella, too. Or you're whipping up quesadillas for a snack, using your homemade Triple Pepper Hack. Or the dinner party's in high gear and out comes the cheese plate—and yes, you've made all the cheeses on it. Even better—you made them all earlier that day. In a cookbook whose results seem like magic but whose recipes and instructions are specific, easy-to-follow, and foolproof, Claudia Lucero shows step by step—with every step photographed—exactly how to make sixteen fresh cheeses at home, using easily available ingredients and tools, in an hour or less. The approach is basic and based on thousands of years of cheesemaking wisdom: Heat milk, add coagulant, drain, salt, and press. Simple variations produce delicious results across three categories—Creamy and Spreadable, Firm and Chewy, and Melty and Goopy. And just as delicious, the author shows the best ways to serve them, recipes included: Squeaky “Pasta” Primavera, Mozzarella Kebab Party, and Curry in a Hurry Lettuce Wraps.

**The New Rules of Cheese** Anne Saxelby, 2020-10-20 A fun and quirky guide to the essential rules for enjoying cheese “The New Rules of Cheese will empower you to choose a more flavorful future, one that supports the small dairies and cheesemakers that further the diverse and resilient landscape we so desperately need.”—Dan Barber, chef and co-owner of Blue Hill NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND THE ATLANTA JOURNAL-CONSTITUTION This richly illustrated book from a lauded cheesemonger—perfect for all cheese fans, from newcomers to experts—teaches you how to make a stylish cheese platter, repurpose nibs and bits of leftover cheese into something delicious, and expand your cheese palate and taste cheeses properly. Alongside the history and fundamentals of cheese-making, you'll even learn why cheese is actually good for you (and doesn't make you fat!), find enlightenment on the great dairy debate—pasteurized versus not pasteurized—and improve your cheese vocabulary with a handy lexicon chart.

*American Cheese* Joe Berkowitz, 2020-10-06 From the author of *Away with Words*, a deeply hilarious and unexpectedly insightful deep-dive into a cultural and culinary phenomenon: cheese. “Who knew it was possible to enjoy reading about cheese as much as eating it? Remarkably entertaining, deeply insightful, and downright hilarious, *American Cheese* goes far beyond the plastic yellow slices we all know, and some love, revealing a community as quirky, passionate, and creative as the cheese they put into the world.” — Jim Gaffigan, comedian/actor and New York Times bestselling author of *Food: A Love Story* Joe Berkowitz loves cheese. Or at least he thought he did. After stumbling upon an artisanal tasting at an upscale cheese shop one Valentine's Day, he realized he'd hardly even scratched the surface. These cheeses were like nothing he had ever tasted—a

visceral drug-punch that reverberated deliciousness—and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love. This discovery inspired Joe to embark on the cheese adventure of a lifetime, spending a year exploring the subculture around cheese, from its trenches to its command centers. He dove headfirst into the world of artisan cheese; of premiere makers and mongers, cave-dwelling affineurs, dairy scientists, and restaurateurs. The journey would take him around the world, from the underground cheese caves in Paris to the mountains of Gruyere, leaving no curd unturned, all the while cultivating an appreciation for cheese and its place in society. Joe's journey from amateur to aficionado eventually comes to mirror the rise of American cheese on the world stage. As he embeds with Team USA at an international mongering competition and makes cheese in the experimental vats at the Dairy Research Center in Wisconsin, one of the makers he meets along the way gears up to make America's biggest splash ever at the World Cheese Awards. Through this odyssey of cheese, an unexpected culture of passionate cheesemakers is revealed, along with the extraordinary impact of one delicious dairy product.

**Cheese Primer** Steven W. Jenkins, 1996-01-01 Discusses the principles of cheesemaking and describes the cheeses of Europe and North America

*Cheese and Microbes* Catherine W. Donnelly, 2014-04-30 A scientific overview of the association of microbes with cheese, through the lens of select cheese varieties that result due to surface mold ripening, internal mold ripening, rind washing, cave aging, or surface smear rind development. Over the past decade, there has been explosive growth in the U.S. artisan cheese industry. The editor, Ms. Donnelly, was involved in developing a comprehensive education curriculum for those new to cheese making, which focused on the science of cheese, principally to promote cheese quality and safety. Many of the chapters in this book focus on aspects of that requisite knowledge. • Explains the process of transformation of milk to cheese and how sensory attributes of cheese are evaluated. • Provides an overview of cheese safety and regulations governing cheese making, both in the US and abroad, to ensure safety. • Explores how the tools of molecular biology provide new insights into the complexity of the microbial biodiversity of cheeses. • Examines the biodiversity of traditional cheeses as a result of traditional practices, and overviews research on the stability of the microbial consortium of select traditional cheese varieties. • Key text for cheese makers, scientists, students, and cheese enthusiasts who wish to expand their knowledge of cheeses and traditional foods.

*Cheese For Dummies* Culture Magazine, Laurel Miller, Thalassa Skinner, 2012-08-02 An accessible guide to selecting, cooking with, and making cheese From a pungent Gorgonzola to the creamiest Brie, the world of cheese involves a vocabulary of taste second only to wine. With the rise of artisanal cheeses, this once humble food made from curdled milk is now haute cuisine. And to make the new world of cheese less intimidating, Laurel Miller and Thalassa Skinner have created a handy primer to selecting cheese, pairing cheese with wine, cooking with cheese, and making cheese. In *Cheese For Dummies*, everyday cheese lovers will learn how to become true cheese connoisseurs. Not only will readers get a look at how different cheeses are made around the world, in *Cheese For Dummies*, they'll develop enough of a palate to discern which cheese is right for them. Explains how to assemble the perfect cheese plate Includes recipes for cooking with cheese Details how to make five cheeses, including Mozzarella, Chevre, and Ricotta Supplemented with a 16-page photo insert With artisanal and imported cheeses now common to mainstream grocery stores, the everyday cheese lover needs more than simply his nose to make the best choice. Offering wise (and delicious!) advice on every page, *Cheese For Dummies* is a guide for anyone interested in making every mealtime with cheese a special occasion.

*The Cheese* Margie Palatini, 2007-04-24 Why the cheese stand alone? In this hilarious riff on the favorite nursery rhyme *The Farmer in the Dell*, readers will discover what really happened to that hunk of cheddar.

*Sixty Years of Cuttin' the Cheese* Rebecca Rule, 2017-09 Rebecca Rule brings her Yankee style, love of all things New Hampshire, and natural wit to the allure of the country store. It's a taste of cheddar, the briny scent of the pickle barrel, creak of the floorboards, and the call of the clerk

greeting a daily customer that somehow feels just right. It reminds us of home. The old-fashioned country store has been idolized by poets, artists and writers alike, but Calef's Country Store is special. Rule shares the intriguing tale of a family-owned store that became a true community center—a place to warm the bones—set among the stories of Joel Sherburne. A Calef's employee for sixty years, Joel is a lover of cheese, prankster of high regard, and a life-long volunteer in his hometown of Barrington. In *Sixty Years of Cuttin' the Cheese* we learn his tips for how to care for your cheese, and we are introduced to his Joelisms, like Set you back a week. As in: When Billy Calef sat Joel down and told him the store was to be sold out of the family, well, that set him back a week. Today Joel enjoys the friendship of the new owners, Greg Bolton and Len Angelo, whose vision of the old, enhanced by the new, has brought Calef's to its 150th anniversary year with style and a thriving, mail-order cheese trade. Illustrated with period photographs, *Sixty Years of Cuttin' the Cheese* includes twenty-two secret recipes from Calef's kitchen, like Cheddar Cheese Crisps, Apple Cranberry Cheddar Muffins, and Smoky Cheese Chowder. So sit back with a plate of Rat Trap Cheddar and some gingersnaps, and reminisce with Joel and Becky around the old woodstove—P. [4] of cover.

**It's Not You, It's Brie** Kirstin Jackson, 2012 Cheese expert Kirstin Jackson explores the story of cheese in America.

*Cheese Sex Death* Erika Kubick, 2021-10-26 From lauded cheesemonger and creator of the popular blog *Cheese Sex Death*, a bible for everything you need to know about cheese For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose, *Cheese Sex Death* is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

**This Cheese is Nuts!** Julie Piatt, 2017-06-13 The essential primer and guide to preparing delicious, totally vegan, nut-based cheeses, from the coauthor of *The Plantpower Way*. In their debut cookbook, *The Plantpower Way*, Julie Piatt and her ultra-endurance athlete husband, Rich Roll, inspired thousands to embrace a plant-fueled lifestyle, and through their advocacy efforts, podcasts, and talks, countless people are now enjoying healthier and more vibrant lives. In *This Cheese Is Nuts*, Julie is bringing that message to the forefront once more, with a stunning collection of flavorful nut-based cheeses. Julie has always been known for her dairy-free cheeses, and here she shares seventy-five recipes using almonds, cashews, and other nuts to create cheeses anyone can make right at home. Nut-based cheeses are on the cutting edge in the world of vegan cuisine. They're remarkably simple to prepare (all you need are a few simple ingredients and a basic dehydrator), and in as little as twenty minutes, you can have an assortment of tasty fresh cheeses fit for any occasion. Even creating aged cheeses is easy—they require only a day or two in the dehydrator, so making “fancier” cheeses, like Aged Almond Cheddar, is an almost entirely hands-off process. And though they're delectable on their own, Julie's nut-based cheeses are a terrific component in her recipes for Raw Beet Ravioli with Cashew Truffle Cream, Country Veggie Lasagna with Fennel and Brazil Nut Pesto, French Onion Soup with Cashew Camembert, and more. Filled with the essential tips, tools, and mouth-watering recipes home cooks need to immerse themselves in the world of nut-based cheese-making, *This Cheese Is Nuts* will demonstrate why nut cheeses should be part of

any healthy, sustainable diet.

**From Milk to Cheese** Roberta Basel, 2006 Provides an introduction to the basic concept of food production, distribution, and consumption by tracing the production of cheese from milk to the finished product.

**The Everything Cheese Book** Laura Martinez, 2007-06-14 Learn how to pronounce the names more than 100 types of cheeses and pair them with wine and food with *The Everything Cheese Book*. Written by a certified cheese specialist, this book offers you a chance to learn about the history of cheese, while giving you insider tips and more than 100 recipes for preparing cheese-related or cheese-based plates, platters, and hors d'oeuvres. This mouth-watering resource shows everyone, from the cheese amateur to the connoisseur: - Where and how to buy quality cheese; - How to organize and host cheese parties; - The art of cheesemaking; - How to pair cheese with wine; - and how to distinguish several types of cheese by taste, texture, and smell. With *The Everything Cheese Book*, you will be well on your way to becoming a seasoned affineur.--

**Cheese, Illustrated** Rory Stamp, 2021-08-10 A true celebration of cheese, this illustrated book features 50 cheeses from around the world, along with interesting tidbits, tips for enjoying them, and ways to create unique cheese plates for any palate. This delightful love letter to cheese is a delicious companion for any cheese lover and covers everything from favorite standbys (Brie, Cheddar, Gouda) to European delicacies (Manchego, Tallegio, and Tomme de Savoie). Each of the 50 cheeses is accompanied by a sophisticated illustration along with history, tasting notes, and pairing suggestions. *Cheese, Illustrated* also includes plenty of cheese plate suggestions from around the world, with helpful tips for creating delicious boards featuring a variety of cheese styles. Whether you're looking for a special cheese to savor, several options to share with friends, or just a new way to enjoy one of the world's most perfect foods, this book is just the thing - alongside a cheese knife, of course. **CHEESE IS FOREVER:** A perennial favorite, cheese is both a comfort food and a way to try new things. It's a favorite snack, a staple for easy meals, a treat to enjoy just for yourself, or a bite to share with others. This book celebrates all kinds of cheeses, from the well-loved to the almost unknown, and offers plenty of delicious ways to enjoy them for years to come. **MAKES A STATEMENT:** Whether it's displayed on a coffee table next to a candle and some comfy throws, propped up next to a cheese board shared with friends, or arranged with other cookbooks on a shelf, this beautifully illustrated book is just as fun to look at as it is to read. **EVERYONE LOVES CHEESE:** There's a reason cheese is one of the most popular foods in the world, and this book embraces the timeless appeal that cheese offers to everyone, from the mac and cheese lover to the cultured blue cheese enthusiast. With 50 cheeses to learn about and enjoy, plus cheese boards and pairing suggestions to try and share, there's something here for every palate. Perfect for: cheese lovers of all ages; people looking for a sweet hostess, birthday, or holiday gift for a cheese fanatic; fans of cook's illustrated-style food illustration

**Artisan Vegan Cheese** Miyoko Schinner, 2013-03-14 Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

**The All-American Cheese and Wine** Laura Werlin, 2003-04-01 In her follow-up to the IACP Award-winning *The New American Cheese*, Werlin guides readers to matching the extraordinary artisan cheeses being made across America with the country's own incomparable wines. Full-color

photos.

**Milk Made** Nick Haddow,2018-05 Milk. Made. is an elegant and comprehensive tour of the art of cheese-making and eating - from selecting cultures, to the practises of production that cross continents, and right through to the best recipes to enjoy them. Within the pages, you will find sections on the key types of cheese (and other dairy products) as well as how to make the cheese, store the cheese, serve the cheese, and the history of the cheese itself. For those who don't want to make it but simply love to eat it, Milk. Made. includes 60 comprehensive recipes such as Croque monsieur, Onion soup with grilled cheese croutons, Beetroot and feta tart, Sour cream scones, Classic fondue and many more. Accompanied by photographer Alan Benson, Nick Haddow visits internationally renowned cheesemakers in Australia, France, the UK, Switzerland, and the US interviewing some of the most inspiring cheese connoisseurs from around the world. From the Le Sapalet Dairy in the picturesque Switzerland to American cheese authority Peter Dixon, of Parish House Creamery in Vermont; and cheddar specialists Westcombe Dairy in England, to the maturation cellars at Fort Des Rousse on the French/Swiss border. Milk. Made. takes readers behind the scenes sharing the history, and busting the myths. At once casual, familiar, sophisticated and cultured, this book is the ultimate guide to cheese-making and the best cheeses of the world. As a successful cheesemaker himself, Nick also shares his knowledge of making, serving and storing cheese at home, as well as more than 70 recipes that celebrate it in its myriad glorious forms. Whether it be a winning saag paneer, the definitive margherita, or the perfect fondue, there is a dish here for every type of cheese lover. With its elegant design and stunning photographyMilk. Made. gives you all the information you need to make good choices about cheese, and having bought it, how to store it, serve it and cook with it. If cheese is your thing, Milk. Made. is for you.

*Extra Cheese Please!* Cris Peterson,2003-07-01 When Cris Peterson's cow Annabelle gives birth to a calf, an amazing process begins. Now Annabelle can produce milk -- about 40,000 glasses of milk each year, or enough cheese to top 1,800 pizzas. Alvis Upitis's sparkling photographs document the cheese-making process -- starting on the farm where Annabelle's calf is born and milking begins, then moving to the cheese-making plant where the milk is heated and cooled, stirred and swirled, thickened, drained, and sliced, and finally packaged for stores. Cris Peterson's personal and informative text explains the process in a simple and engaging manner. A wonderful collaboration, concluding with the author's own recipe for pizza.

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