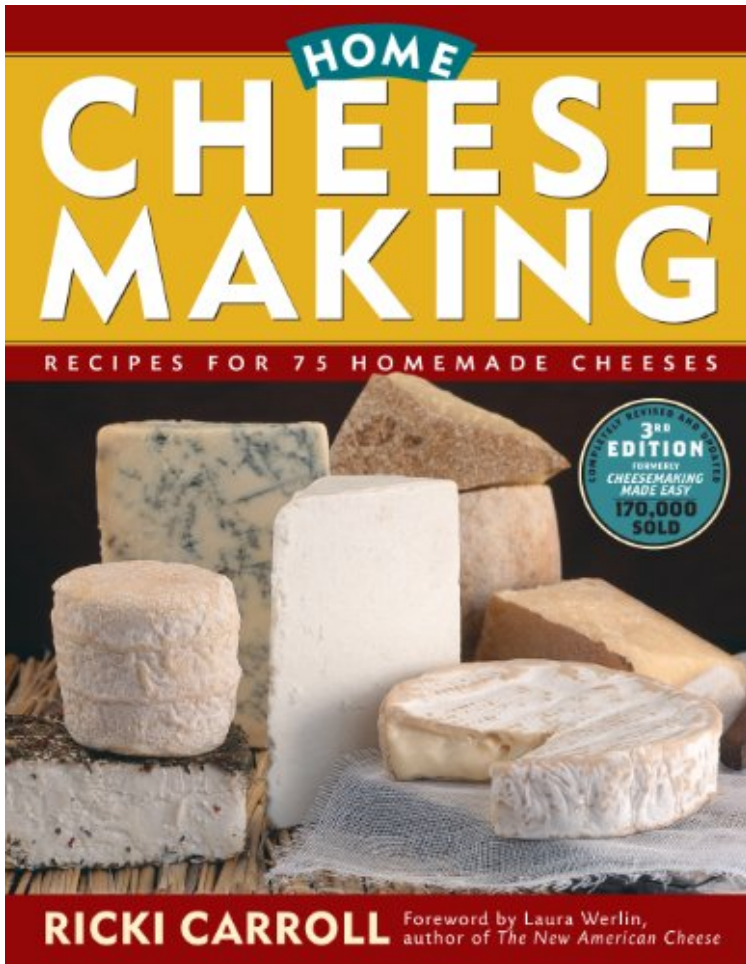


(Mobile pdf) File size: 24.Mb

Home Cheese Making: Recipes for 75 Delicious Cheeses (English Edition)



Par Ricki Carroll

DOC | *audiobook | ebooks | Download
PDF | ePub

Dtails sur le produit Rang parmi les ventes : #512516 dans eBooksPubli le: 2010-05-17Sorti le: 2010-05-17Format: Ebook Kindle

(Mobile pdf) Home Cheese Making: Recipes for 75 Delicious Cheeses (English Edition)

Par Ricki Carroll : Home Cheese Making: Recipes for 75 Delicious Cheeses (English Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Cheese Making: Recipes for 75 Delicious Cheeses (English Edition):

Download

Read Online

Description : Description du produitThe classic home cheese making primer has been updated and revised to reflect the increased interest in artisanal-quality cheeses and the availability of cheese making supplies and equipment. Here are 85 recipes for cheeses and other dairy products that require basic cheese making techniques and the freshest of ingredients, offering the satisfaction of turning out a coveted delicacy. Among the step-by-step tested recipes for cheese varieties are farmhouse cheddar, gouda, fromage blanc, queso blanco, marscarpone, ricotta, and 30-minute mozzarella. Recipes for dairy products include crme frache, sour cream, yogurt, keifer, buttermilk, and clotted cream. There are also 60 recipes for cooking with cheese, including such treats as Ricotta Pancakes with Banana Pecan Syrup, Cream Cheese Muffins, Broiled Pears and Vermont Shepherd Cheese, Prosciutto and Cheese Calzones, and Grilled Vegetable Stacks with Roasted Red Pepper Sauce. Profiles of home cheese makers and artisan cheese makers scattered throughout the text share the stories of people who love to make and eat good cheese. Plus information on how to enjoy homemade cheeses, how to serve a cheese course at home, cheese tips, lore, quotes, cheese making glossary, and more.

Prsentation de l'diteurIn this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, Home Cheese Making provides everything you need to know to make your favorite cheeses right in your own kitchen.