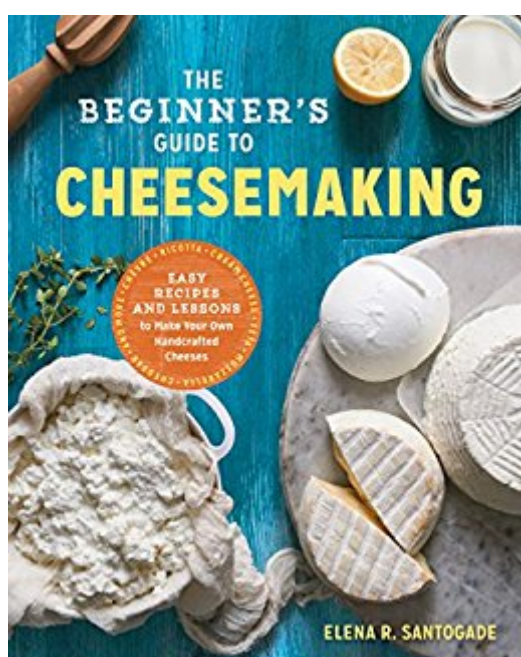


The book was found

The Beginner's Guide To Cheese Making: Easy Recipes And Lessons To Make Your Own Handcrafted Cheeses



Synopsis

Cheese Lovers Everywhere will Enjoy the Ease and Simplicity of this Essential Beginner's Resource for Cheese Making at Home. Say you love cheese and anyone within earshot will agree, because from Ricotta to Havarti and Gouda to Brie, cheese is quite simply amazing. But when it comes to making your own, it can be trickier than you'd think to get started. Lifetime cheese lover Elena Santogade felt this way when she taught herself about cheese making in her Brooklyn kitchen more than 10 years ago. As her hobby gained steam, Elena started running cheese making classes out of her apartment. Now, a full-time cheese professional, Elena has dedicated herself to creating cheese making recipes specifically with the beginner in mind. Elena's first-hand knowledge of the pitfalls and successes of a beginner cheese maker has armed her with the tried and true knowledge you'll find in The Beginner's Guide to Cheese Making. With the easy, step-by-step cheese making recipes specifically designed for beginners, you'll be making the fresh, tasty cheeses that you love so much in no time. A brief introduction to the craft of cheese making offers answers to all of your cheese uncertainties such as: Goat's milk or cow's milk? What equipment do I need? Which cheese to make first? Quick start tutorials offer a crash course in cheesemaking best practices and techniques so you develop boast-worthy cheese making habits from the very start. Tailored step-by-step make sheets help you track your cheese making process, ensuring your skills improve with every cheese you craft. Easy-to-follow instructions for more than 45 recipes will help you make everything from soft cheeses to hard, and nut spreads to your very own ferments. Learning any new skill can feel tricky at times, but The Beginner's Guide to Cheese Making sets you up for success early on so you can make the Havarti, Mozzarella, and Feta you've always dreamed of.

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Customer Reviews

Amazing book!! This book not only explains everything step by step in plain English but it also makes it seem like anyone can do it so you get really excited while reading it and want to make your own cheese. Going to see if I can get a hard copy to keep with my cookbook as I currently have the e-book version. Highly recommend this book!!

I have purchased several books on cheese making and this book is one of the better ones.

Wonderful pairing suggestions and the recipes are easy to follow!

Good explanation of the basics. I can't wait to try my first cheese. I already found a local source of raw milk.

I have downloaded the kindle version the day it was available and since then being reading over and over. In the process of making my first ever feta . I have question am wondering if the author is available online anywhere for help. Unlike many recipes that I watched online the recipe for feta in this book calls for long wait time between culturing the milk and coagulating with rennet. I just added rennet and that broke the set cultured milk I am afraid if it would set again after stirring rennet. Any help please would really appreciate.Edits: the feta did turn out good, I used Calcium Chloride in the second batch and it was firmer”

I've always been interested in credentialing, but it seemed like a lot of work. This book lays it all out for you. It's absolutely everything you need to know to make hard and soft cheeses at home. The author lists the ingredients and equipment you need, The techniques used to make it, tips from

pros, and troubleshooting. You started out with 2 basic cheese recipes, and then tons of other recipes. Each recipe has easy lists of ingredients, equipment and a tutorial. You get prep instructions and an illustrated step by step. It even includes a worksheet, so you can learn from your experience. There are specific troubleshooting ideas, and even drink pairings. The recipes are broken down into Categories, soft spreadable cheeses, brined and cooked cheeses, semi hard hard and blue cheeses, dress it up, but spreads and small-scale easy dairy deferments. I learned a lot from this book and I'm looking forward to trying the recipes. I received this product for free for my honest unbiased review.

If you have ever thought about making cheese, then this is a book for you. Growing up, my Grandmother made two cheeses for Easter. That was the extent of cheese-making in my history of cooking. I've always wanted to know more and wanted to experiment, but thought it was far too difficult. It is not easy, but it isn't as difficult as I thought. It just takes reading, my time and effort. This book talks the reader down and explains the process in an easy to read way that gives you confidence. There are so many cheeses that I want to try! There are tutorials and basics about cheese-making that explain the history that take you on a journey. Pictures, techniques, equipment and recipes to use your cheese are all included in this wonderful cookbook. Not for the faint-of-heart, but if you are truly a dedicated cook with a love of cooking and a passion for creating, then try this beginner's guide. I'm happy I did. Well worth the investment and one day I'll be proud to present a cheese that I've created. As the author says, many of hers were "embarrassing and disastrous" but we learn from our mistakes. She's put her own mistakes and learning curves into this book and that saves us time.

I love cheese. In all forms, shapes, colors, and smells! But I never really knew how to make them at home. But now, thanks to this book, I already made my own ricotta. So tasty! This book is written with a master pedagogical mind, realizing that many of the readers will be, as me, completely new to the art of cheese-making. The author, Elena Santogade, covers details about ingredients, tools, even where one can get the cultures to process the milk and produce your beloved cheese. The book also includes recipe suggestions for each cheese, which completes the full picture on cheese--from enjoying its making to enjoying its eating! :) Note: I received this product for free in exchange for my honest and unbiased review.

I have a lot of cookbooks, but this is quickly becoming one of my favorites! I fancy myself a pretty

good cook, but the task of cheesemaking has always seemed a bit out of my league. With The Beginner's Guide to Cheesemaking, it is now well within my reach! I won't lie and say its easy, but with the help of this book it seems much much more doable. I live in a tiny town, so I may have to order some of the ingredients and tools, but that is no big deal when you consider how interesting and fun making your own cheese will be! The book starts with a great overview and explanation of ingredients and terms and jumps right into teaching you to make all kinds of cheese! From soft cheeses like Ricotta to hard cheeses like cheddar and even more intricate cheeses like Blue Cheese, they are all included! I simply can't wait to gather all my ingredients and get started! I received a copy of this book free from the publisher.

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