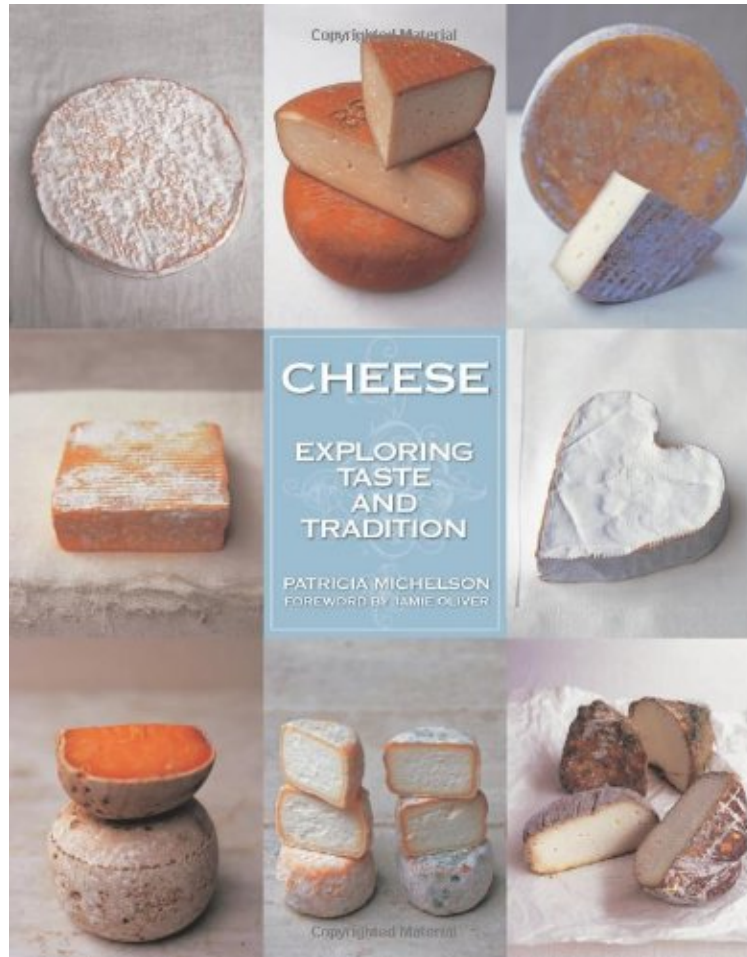


Cheese: Exploring Taste and Tradition

Patricia Michelson

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Patricia Michelson : Cheese: Exploring Taste and Tradition before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cheese: Exploring Taste and Tradition:

1 of 1 people found the following review helpful. Beautiful book! By Rashel This book completes my cheesemaking library. It proudly sits on my coffee table. The pictures are incredible. As a farmstead home cheesemaker my goal is to get my cheeses to look like the ones in this book! This book allows you to peek in the world of several world famous cheeses and see if your's are doing what they are suppose to in the cheese cave! :) Love this book. Definitely a staple. -Rashel[...] 1 of 1 people found the following review helpful. Gave this book as a gift By Jeannie I put together a gourmet cheese gift package last Christmas for my dad and step-mom and included this book as part of the package. I loved the photographs and descriptions and history of different cheeses. Since I gave the book alongside a few cheeses, we were able to study the different types and more fully enjoy them. 0 of 0 people found the following review helpful. Cheese: Exploring Taste and Tradition By Jo Arrived on time and as described; I will be giving them with wine and cheeses for Christmas gifts.

Patricia Michelson is founder of the London-based epicurean store and cafeacute; La Fromagerie, voted best Specialist Food Shop 2005 by Observer Food Monthly magazine. Among her many supporters are Gordon Ramsay, Jamie Oliver, and Nigel Slater. In Cheese, she gives her expert guidance on world cheeses, including those from Europe, the U.S., Australia and New Zealand. The book details how to source, store, taste, and serve a fascinating collection of cheeses with around 100 recipes. Patricia Michelson's La Fromagerie supplies many top restaurants and other shops with artisan farmhouse cheeses. Her advice is often sought for information about cheese and wine pairings by prestigious food and wine publications and wine companies. She lives in England. Recipes and a world exploration of artisan cheese.

From the Back Cover Patricia Michelson explains the personalities of her favorite cheeses and includes accompanying recipes. Her stylish and unconventional shop, La Fromagerie, is recognized as being one of the best cheese shops in England. About the Author Patricia Michelson is founder of the London-based epicurean store and cafe La Fromagerie, voted best Specialist Food Shop 2005 by Observer Food Monthly magazine. Among her many supporters are Gordon Ramsay, Jamie Oliver, and Nigel Slater. Excerpt. copy; Reprinted by permission. All rights reserved. Keen's Farmhouse Cheddar Wincant on, Somerset The Keen family has farmed at Moorhayes, which is both arable and dairy, since 1899. The rather majestic 16th-century gabled farmhouse sits proudly on a hill overlooking the farmland, which in this part of Somerset is low-lying and prone to wet. The unpasteurized cow's milk cheese is made by hand using a traditional rennet, and what differentiates this Cheddar from, say, Montgomery's is its texture. Keen's has a heavier texture, with a spicy, deep, almost tingling sensation on the tongue, a nutty, fruity tang, and a rich, vigorous finish. The method of heating and pressing also differs from that of Jamie Montgomery's, but I think that in this little pocket of Somerset the terroir shows the way. I like Keen's Cheddar for its weighty chewiness, and the fact that it is a great cooking cheese.