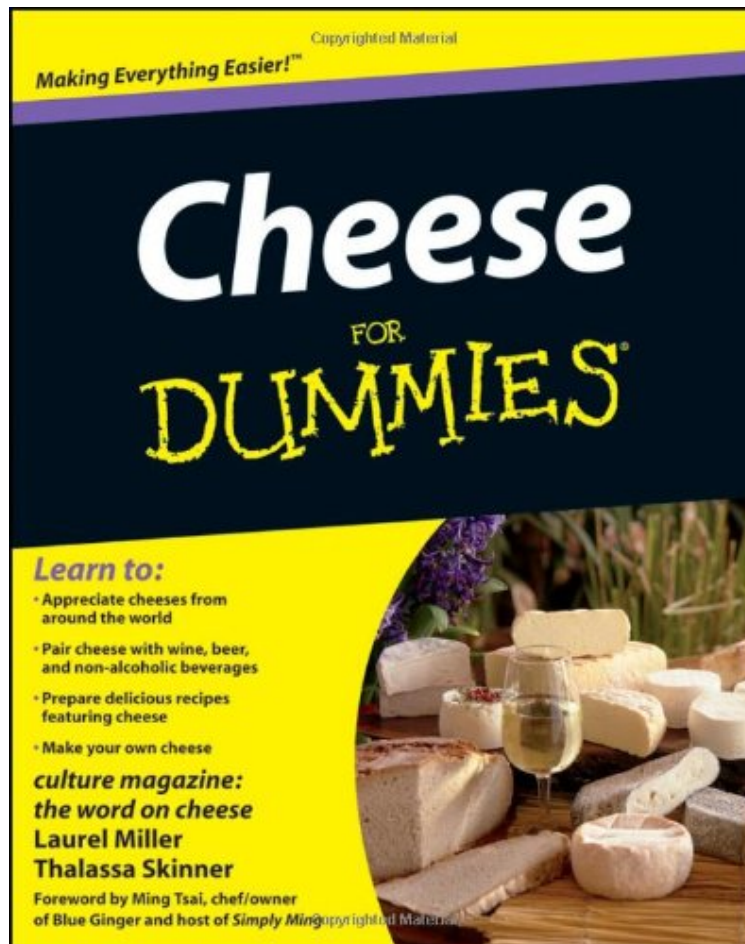


Cheese For Dummies

Culture Magazine, Laurel Miller, Thalassa Skinner
*Download PDF | ePub | DOC | audiobook | ebooks



#610193 in Books 2012-05-15 Original language: English PDF # 1 9.20 x 1.10 x 7.401, 1.42 #File Name: 1118099397408 pages | File size: 77.Mb

Culture Magazine, Laurel Miller, Thalassa Skinner : Cheese For Dummies before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cheese For Dummies:

0 of 0 people found the following review helpful. Cheese is GreatBy Miami Beach BostonThis book is a primer for people learning about cheese. It really goes into depth and is very useful for the novice cheese lover. There is nothing "Dummie" about it.0 of 0 people found the following review helpful. Great Primer!By TNGrammieI enjoyed being able to go to different areas, and look up different cheeses and serving suggestions. While I have been exposed to different cheeses since childhood, my husband has not. I was also introduced to several cheeses which we are going to try in the near future. Am glad I have this on my Kindle so I can go back and re-read sections when I choose.0 of 0 people found the following review helpful. Over my headBy Danny t walkerGot a lot of info from this book but for most part it was above my pay grade. Per the title this book is for "dummies". I. Am a dummy but Had a hard time keeping up. Not a good choice for electronic venue.

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.

From the AuthorBooks ordered direct from author Laurel Miller's store will be signed, and may be customized at time of order.
From the Back CoverThe 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. The cheese section of the grocery store and cheese shop can seem, for some, a bewildering experience. With the increasing popularity of artisanal cheeses, this humble food made from curdled milk has become a national obsession. To make the world of cheese less intimidating, we've 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 connoisseurs! Discover new tastes mdash; develop a palate to discern which cheese is right for you Take a tour mdash; explore different cheeses from around the world Examine the process of cheesemaking mdash; review the key ingredients in cheese and how they come together Explore the history of cheese mdash; find out how cheese was accidentally created over 12,000 years ago Discover the types of cheeses available mdash; note the difference between fresh, surface-ripened, washed-rind, natural-rind, and blue cheeses Delve into cheesy combinations mdash; create an impressive cheese plate with the right accompaniments Learn to accessorize mdash; explore different cheese boards, knives, and other accessories for your needs Find the right temperature mdash; learn about the best serving temperature and storage methods for your favorite cheeses Get hands-on experience mdash; discover how you can make your own cheese at home Open the book and find: The benefits of daily dairy consumption Different cheese styles and rind types Questions to ask your cheesemonger How to select the best quality cheeses Recipes that make cheese the life of the party Details on domestic and imported cheeses How to pair cheese with wine, beer, and other beverages Online cheese resources Photos of different styles and varieties of cheese Learn to: Appreciate cheeses from around the world Pair cheese with wine, beer, and non-alcoholic beverages Prepare delicious recipes featuring cheese Make your own cheese About the Authorculture magazine (www.culturecheesemag.com) covers everything to do with cheese, including travel, pairings, recipes, and DIY cheese. Laurel Miller is a food and travel writer based in the Western U.S., contributing editor at culture, and culinary educator and owner of The Sustainable Kitchen. Thalassa Skinner is co-founder of culture and a cheesemonger in Napa Valley, CA, where she is passionately involved with the local cheese, food, wine, and beer scene.