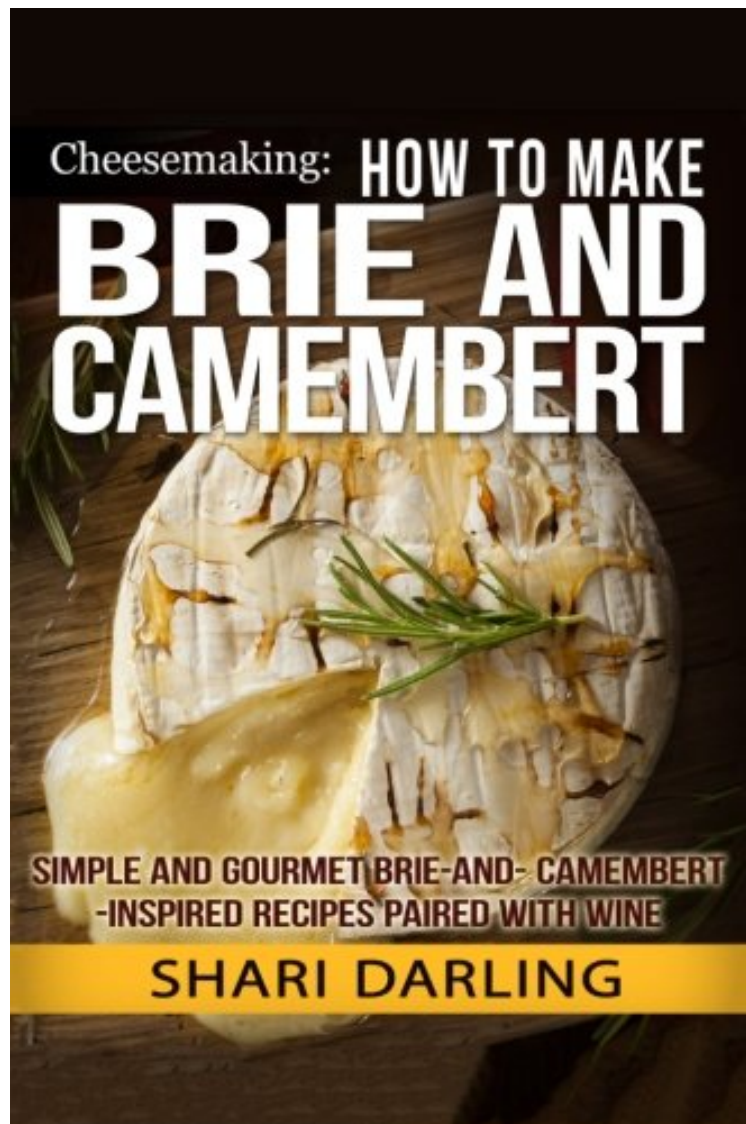


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Cheesemaking: How to Make Brie and Camembert: Simple and Gourmet Brie-and-Camembert-Inspired Recipes Paired with Wine

Shari Darling

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Shari Darling : Cheesemaking: How to Make Brie and Camembert: Simple and Gourmet Brie-and-Camembert-Inspired Recipes Paired with Wine before purchasing it in order to gage whether or not it would be worth my time, and all praised Cheesemaking: How to Make Brie and Camembert: Simple and Gourmet Brie-and-Camembert-Inspired Recipes Paired with Wine:

4 of 4 people found the following review helpful. Great book for beginners
By Mrs. BI wanted a book that would give me the "usable" info that I would need for my venture into making cheeses at home. I have made yogurt and wanted to try cheese. I didn't want to invest hundreds of dollars to get started, and this book gives you step by step instructions for various cheeses. I personally can't wait to try cottage cheese. It explains why you need to be especially careful in the process and how to tell what you might have done to create a problem. We are a cheese loving family and the thought of making my own cheese without the colors and preservatives was very important to me. If cheesemaking sounds like something you want to experience, this is a great place to start. If you want to know what wine to pair with what cheese, this is the book you need. I have researched cheese making and used other instructions found on the internet, but this is nice and concise and explains everything for making your own cheese. A must have.
3 of 4 people found the following review helpful. Elevate your entertaining with these delicious homemade cheese recipes
By Beverly Clark A friend of mine occasionally brings cheese to me that is "homemade"; by a friend. Wow, what a difference compared to what I was buying at the store. I decided that if I could make my own cheese not only would it probably be better for me than store bought but it would also make a great conversation piece when I entertain. Then I began thinking about the cheese making process and if I would be able to create a good product. I didn't even know where to begin as far as how to make cheese. I had no clue how many options there were at the time as far as variations and flavors. Part two of my thought process brought the question of wine pairing with my cheese. When I came across this book, my Plain Jane cheese plan quickly grew into a marvelous possible array of cheese to serve. The author writes in a very organized and easy to follow manner. I felt very confident that yes, I can do this! as I read the "how to" section of this book. The recipes are awesome and that is really an understatement. I am thinking about having a Cheese Party with several friends- with each of us making one of the recipes in this book. Of course, the perfect finishing touch in this book was the author sharing her professional expertise regarding correct wine pairings for each cheese. This is an absolutely wonderful book and would also make an excellent gift.
0 of 0 people found the following review helpful. Cheese making at its best
By Susan Morrison A very informative book that has a lot of insight on making different cheeses and the use for them. Lots of pictures and easy to read. I have suggested it to my friends for at this age we are living in its smart to bring back some lost art too make our lives richer.

How about taking homemade Brie or Camembert to a friend's house for dinner rather than a bottle of wine? Making these bloomy rind cheeses is easier than you think. Bloomy rind cheeses also transform an average meal into a gourmet affair. In this cookbook you'll discover how to make the cheeses. You'll also discover both simple and gourmet dishes featuring either Brie or Camembert. All dishes are paired with harmonizing wines. Here are some of the recipes: Brie and Sage Pesto en Croute with Apples Ripened Camembert, Wild Mushroom and Rosemary Bruchetta Mini Potato Skins with Brie and Bacon Pecan-Crusted Brie with Jalapeno Jelly Stilton, Brie and Walnut Soup Lobster and Scallop Bisque with Camembert Pan-Fried Camembert with Redcurrant Sauce Brie Brioche on Greens with Raspberries Beef and Brie Wellington with Madeira Sauce Bacon Mac and Brie Fettuccine with Double Smoked Bacon, Brie and Rosemary Guinea Fowl with Brie and Hazelnuts Beef and Veal Tenderloin with Mousse of Crab and Camembert Wrapped Romano Cheese Crepe Pastry Wrapped Brie with Cranberry Orange Sauce Bakes Ripened Camembert with Mango

About the Author Shari Darling is the CEO of Understand Publishing (www.understandpublishing.com) She is also an International award-winning and best selling author and journalist, educator, TV and radio host and wine judge. She specializes in food, wine, cheese and Gluten-Free and the partnership between them. Shari's concepts in sensory science as it pertains to wine and food pairing and her learning tools are utilized in colleges and universities throughout Canada for chef and sommelier training, including George Brown College, Niagara College and Brock University. She has been the newspaper columnist for the Peterborough Examiner (Sunmedia) in Peterborough, Ontario, Canada for over a decade and writes for several other magazines. She is also the creator of the 3 Wine Pairing Secrets Master Class <http://winesecrets.sharidarling.com>, The Icewine Wheel and the Canadian Wine and Food Pairing Wheel. Her books are celebrated under 3 series called Wine Pairing Club Presents; Cheesemaking; The Gluten-Free Club. Wine Pairing Club: Easy Appetizers and Matching Wines Harmony On the Palate The Wine and Cheese Lovers' Cookbook Cheesemaking: How to Make Fresh Cheeses Cheesemaking: Feta Cookbook Cheesemaking: How to Make Cream Cheese Cheesemaking: How to Make Brie and Camembert Cookbook The Gluten-Free Club: Gluten-Free Made Simple: Curb Fatigue, Reduce Inflammation, Lose Weight Gluten-Free Secrets For Weight Loss: That You Wish You Knew For More Information go to www.understandpublishing.com