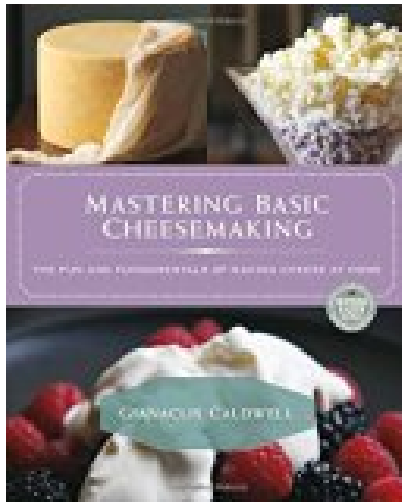


Mastering Basic Cheesemaking The Fun and Fundamentals of Making Cheese at Home



BOOK DETAILS

- Author : Gianaculis Caldwell
- Pages : 160 Pages
- Publisher : New Society Publishers
- Language : English
- ISBN : 0865718180

[↓ DOWNLOAD](#)

BOOK SYNOPSIS

The craft of home cheesemaking is exploding in popularity. However, most "beginner" books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. Mastering Basic Cheesemaking provides a complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen. This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include:

- Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk
- Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee
- Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable
- How to age cheeses simply in any home refrigerator
- Step-by-step encouragement and insight from a professional, artisan cheesemaker

Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights. Gianacis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the author of Mastering Artisan Cheesemaking, The Small-Scale Cheese Business, and The Small-Scale Dairy.

MASTERING BASIC CHEESEMAKING THE FUN AND FUNDAMENTALS OF MAKING CHEESE AT HOME

- Are you looking for Ebook Mastering Basic Cheesemaking The Fun And Fundamentals Of Making Cheese At Home? You will be glad to know that right now Mastering Basic Cheesemaking The Fun And Fundamentals Of Making Cheese At Home is available on our online library. With our online resources, you can find Applied Numerical Methods With Matlab Solution Manual 3rd Edition or just about any type of ebooks, for any type of product. Best of all, they are entirely free to find, use and download, so there is no cost or stress at all. Mastering Basic Cheesemaking The Fun And Fundamentals Of Making Cheese At Home may not make exciting reading, but Applied Numerical Methods With Matlab Solution Manual 3rd Edition is packed with valuable instructions, information and warnings. We also have many ebooks and user guide is also related with Mastering Basic Cheesemaking The Fun And Fundamentals Of Making Cheese At Home and many other ebooks.

We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with Mastering Basic Cheesemaking The Fun And Fundamentals Of Making Cheese At Home. To get started finding Mastering Basic Cheesemaking The Fun And Fundamentals Of Making Cheese At Home, you are right to find our website which has a comprehensive collection of manuals listed.