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The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses.From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux.

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The Essential Guide To Dutch Cheese

One component found in dairy cheese is casein: a substance that some claim to be as addictive as crack cocaine. However, it's not just the addictive nature of dairy cheese that makes it so di?cult to get over. Vegan cheese has built a bad reputation over the years, mostly for good reason.

Essential Guide to Homemade Vegan Cheese - PlantBased Magazine

The Book of Cheese: The Essential Guide to Discovering Cheeses You'll Love. Hardcover - 11 July 2017. by Liz Thorpe (Author) 4.9 out of 5 stars 68 ratings. See all formats and editions. Hide other formats and editions. Amazon Price. New from. Used from.

From America's most engaging authority on cheese, comes a groundbreaking book destined to become a classic.

The ultimate cheese compendium—the only illustrated cheese guide on the market—with profiles of more than 400 cheeses from around the world, maps of their production, and guides for the perfect pairings.

From the James Beard Award-winning author: a “simple, easy to use and informative” guide to a global array of cheeses and their best wine pairings (San Antonio Express-News). The bestselling author of The Cheese Course presents a new guide to enjoying one of the most basic yet sophisticated culinary delights: cheese and wine. Janet Fletcher leads readers on an international tour of seventy cheeses, exploring the best wine pairings and serving suggestions. From Oregon’s autumnal Rogue River Blue to aromatic Brin d’Amour evocative of the Corsican countryside, cheese lovers will savor the range of textures, flavors, and colors. Featuring mouth-watering color photography and detailed, informative text, this collection of cheeses and the wines that go with them will inspire perfect pairings.

Offers detailed descriptions of the unique characteristics and tastes of two hundred varieties of cheese in an alphabetical listing that explains how to select the best cheeses, recommended wine pairings, and tips on shopping and storage.

The finest selection: Tasting notes - Over 750 cheeses - How to enjoy The most comprehensive guide to cheese. Discover the flavor profile, shape, and texture of every cheese. World Cheese Book is for the adventurous cheese lover. It takes you on a tour of the finest cheese-producing countries in the world, revealing local traditions and artisanal processes. Images of each cheese (inside and out), step-by-step techniques that show how to make cheese, and complimentary food and wine pairings make this a truly exhaustive, at-a-glance reference.

Cheese has been a lifelong passion for Michel Roux, initially inspired by early visits to French markets and fuelled by extensive travels around the world discovering new cheeses. Here he offers a wealth of advice on cheese and a fantastic collection of over 100 recipes for inventive canapés, comforting soups, tempting starters and snacks, sensational salads, original fish and meat dishes, mouth-watering pasta, rice and vegetable dishes, and delectable desserts. In addition to the great cheese classics, such as fondue, tartiflette, Parmesan soufflés and gnudi, Michel offers a host of creative ideas with original flavour combinations: try Roquefort pizza with pear, honey and almonds; roasted peppers with halloumi; or filo-wrapped feta and watermelon, for example. The recipes are versatile too, so you can use whichever cheeses are available to you. The ultimate guide to cooking with cheese from a legendary chef, this is a book for all cheese lovers.

A fun and quirky guide to the essential rules for enjoying cheese “The New Rules of Cheese will empower you to choose a more flavorful future, one that supports the small dairies and cheesemakers that further the diverse and resilient landscape we so desperately need.”—Dan Barber, chef and co-owner of Blue Hill NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND THE ATLANTA JOURNAL-CONSTITUTION This richly illustrated book from a lauded cheesemonger—perfect for all cheese fans, from newcomers to experts—teaches you how to make a stylish cheese platter, repurpose nibs and bits of leftover cheese into something delicious, and expand your cheese palate and taste cheeses properly. Alongside the history and fundamentals of cheese-making, you’ll even learn why cheese is actually good for you (and doesn't make you fat!), find enlightenment on the great dairy debate—pasteurized versus not pasteurized—and improve your cheese vocabulary with a handy lexicon chart.

Gourmand Awards winner---Beer category, USA. "Like a lot of cheese experts, I'm convinced that the ultimate companion to cheese is, and always will be, great craft beer. Don't believe me? Try it for yourself. This beautiful, well-researched and tastefully written tome is the perfect accompaniment to your journey. Cheers!"---Greg Koch, CEO & Co-Founder, Stone Brewing Co. / Stone Brewing World Bistro & Gardens "The rise in cheese connoisseurship has coincided with a delicious growth in quality beer appreciation. Janet draws on her keen palate to describe nuances in the many different beer styles and then recommends great cheese partners for each category. Cheese & Beer is an excellent guide that explains how different beers are crafted and what gives these different types their synergies with superior cheeses."---Max McCalman, author, Mastering Cheese Cheese & Beer capitalizes on the rapidly growing audience for craft beer in the U.S. and the enthusiasm these passionate beer fans have for good cheese. Enhanced by the author's reputation as a journalist and cheese authority, the book fills a wide-open niche for consumer guidance in pairing craft beer and cheese. The beer enthusiast who wants to know which cheeses to pair with an IPA, porter or Trappist ale can easily find a recommendation. Each style entry includes: Style Notes: a description of that beer style---what defines it from the brewer's perspective, and what to expect from the beverage in the glass. Beers to Try: Several recommended craft beers in that style, both domestic and imported. Some of the breweries included from across the country are: Boulevard Brewing (Kansas City, MO), Allagash Brewing (Portland, ME), Brooklyn Brewery (Brooklyn, NY), Firestone Walker (Paso Robles CA), Great Divide (Denver, CO), and Rogue Ales (Newport OR). Cheese Affinities: In general terms, what types of cheeses pair well with that style and why. Cheeses to Try: Brief profiles of three well-distributed cheeses (domestic and imported) specifically recommended for that style and why More Cheeses to Try: A list of other cheeses to pair with that beer style---so that every reader should be able to find at least a couple of the recommended cheeses The introductory chapter includes general advice on pairing cheese and beer; and on selecting, storing and presenting cheese. Six themed platters give readers ideas for entertaining with beer and cheese.

The Philadelphia institution and self proclaimed "Culinary Pioneers Since 1939" offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story basedon the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some ofthe pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The bookoffers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"---Provided by publisher.

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