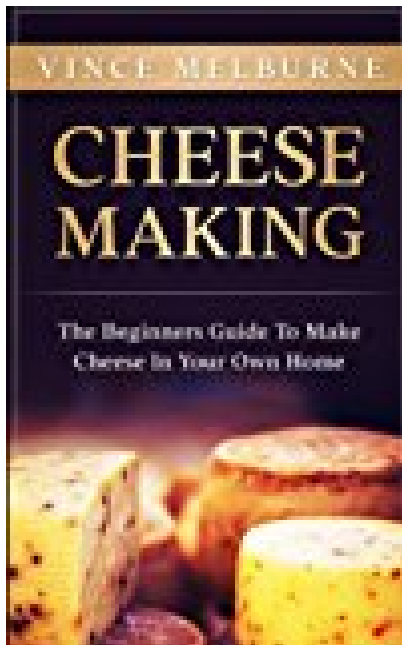


Cheese Making The Beginners Guide To Making Cheese In Your Own Home



BOOK DETAILS

- Author : Vince Melburne
- Pages : 82 Pages
- Publisher : CreateSpace Independent Publishing Platform
- Language : English
- ISBN : 1544649150

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BOOK SYNOPSIS

Learn how to make delicious and exotic cheeses at home with this simple guide to cheese making. Lots of people think making cheese is hard. They're wrong! This guide will teach you how you can impress your friends and family by making your own cheese at home using only a few simple ingredients. Making cheese is fun and it also gives you the peace of mind of knowing exactly what you and your family are eating. As if that weren't enough, you'll be shocked at how easy it is to make exquisite, artisan cheeses for a fraction of the price of buying these same cheeses at the store. Cheese making is a centuries old art that is enjoying modern renaissance as home cooks around the world are discovering how easy and fun it is to make your own cheese. Let this book show you exactly how to make cheese that is tasty and healthy! In addition to teaching you the basics of cheese making, this book includes recipes for making many of the world's most popular cheeses. Simply follow the step-by-step instructions and by the end of this book you will be a master cheese maker of a variety of cheese from around the world. Learn how to make delicious Italian cheeses like Ricotta, exotic artisan inspired cheeses like a spicy jalapeno Gouda, humble American classics like Monterey Jack, and many more! This delightful, comprehensive guide to home cheese making is packed with simple, easy-to-follow instructions for making amazing cheeses you never thought you were capable of making on your own. Cooking and nutrition expert Albert Pino has spent years working with some of the most passionate artisan cheese producers, both at home and abroad, learning the many tricks of the cheese making trade. He has condensed what he has learned into this simple cheese making cookbook that anyone can use as their handbook to start from scratch and create a diverse range of cheeses. This book covers all you need to know to make cheese at home including which milks to use (and which milks not to use!), starters, cultures, coagulants, bacteria, and of course complete cheese making recipes! Grab your copy of *How to Make Cheese* and start impressing your friends and family with all of the amazing quality cheeses you will be able to create all by yourself starting today!

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