

Cheese

The New Rules of Cheese

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.

The Book of Cheese

EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. 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. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

World Cheese Book

World Cheese Book shows you how to enjoy more than 750 of the world's finest cheeses and includes tasting notes and serving tips. World Cheese Book is the comprehensive guide to cheese and covers more world cheeses, with more photography, than any other book on the subject. Discover the flavor profile, shape, and texture of just about every imaginable cheese in this exhaustive, at-a-glance reference. Written by a team of experts, each writing about their own region, World Cheese Book is a treasure trove of information for the truly adventurous cheese lover and a complete guide to the world of cheese. A tour of the finest cheese-producing countries reveals local traditions and artisanal processes - from Europe, the United Kingdom, and Scandinavia to the Americas to Asia, Australia, and New Zealand. Images of each cheese (inside and out) give an up-close view of each variety. Step-by-step techniques show how to make cheese in your own kitchen. Complementary food and wine pairings round out the offerings in World Cheese Book with the best part of all: Learning how best to enjoy eating these uniquely wonderful cheeses. Reviews: "A droolworthy second-edition reference for anyone enamored of things whey and rennet." - Booklist "A must for cheese connoisseurs, this title will delight with its extensive detail and full-color, up-close pictures." - Library Journal

The Stinky Cheese Man and Other Fairly Stupid Tales

Madcap revisions of familiar fairy tales.

Ween's Chocolate and Cheese

Ween now seems like a permanent fixture on the pop-cultural landscape, but when the band first hit MTV in the early '90s, their longevity wasn't so secure. Nearly two decades on, though, Aaron \"Gene Ween\" Freeman and Mickey \"Dean Ween\" Melchiondo preside over one of the most devoted cult fan bases in American music. So how exactly did Ween manage to transcend joke-band oblivion? One answer is that, in the years following their MTV breakthrough, Ween gradually polished their output, turning their staunchly primitive musical sketches into hi-fi paintings. *Chocolate and Cheese*, released in 1994, marked Freeman and Melchiondo's first crucial steps in this direction. Based on new, in-depth interviews with both members of Ween, as well as producer Andrew Weiss and associates ranging from Josh Homme (Queens of the Stone Age) to Spike Jonze, this book explores the song-by-song creation of *Chocolate and Cheese* and how the album served as a bridge between Ween's original two-guys-and-a-4-track incarnation and the rich, virtuosic rock & roll force they would later become.

Home Cheese Making

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, *Home Cheese Making* provides everything you need to know to make your favorite cheeses right in your own kitchen.

One-Hour Cheese

It's a DIY cook's dream come true: It's pizza night, and you've made not only the crust and sauce but the mozzarella, too. Or you're whipping up quesadillas for a snack, using your homemade Triple Pepper Hack. Or the dinner party's in high gear and out comes the cheese plate—and yes, you've made all the cheeses on it. Even better—you made them all earlier that day. In a cookbook whose results seem like magic but whose recipes and instructions are specific, easy-to-follow, and foolproof, Claudia Lucero shows step by step—with every step photographed—exactly how to make sixteen fresh cheeses at home, using easily available ingredients and tools, in an hour or less. The approach is basic and based on thousands of years of cheesemaking wisdom: Heat milk, add coagulant, drain, salt, and press. Simple variations produce delicious results across three categories—Creamy and Spreadable, Firm and Chewy, and Melty and Goopy. And just as delicious, the author shows the best ways to serve them, recipes included: Squeaky “Pasta” Primavera, Mozzarella Kebab Party, and Curry in a Hurry Lettuce Wraps.

Who Moved My Cheese?

THE #1 INTERNATIONAL BESTSELLER WITH OVER 28 MILLION COPIES IN PRINT! A timeless business classic, *Who Moved My Cheese?* uses a simple parable to reveal profound truths about dealing with change so that you can enjoy less stress and more success in your work and in your life. It would be all so easy if you had a map to the Maze. If the same old routines worked. If they'd just stop moving \"The Cheese.\" But things keep changing... Most people are fearful of change, both personal and professional, because they don't have any control over how or when it happens to them. Since change happens either to the individual or by the individual, Dr. Spencer Johnson, the coauthor of the multimillion bestseller *The One Minute Manager*, uses a deceptively simple story to show that when it comes to living in a rapidly changing world, what matters most is your attitude. Exploring a simple way to take the fear and anxiety out of managing the future, *Who Moved My Cheese?* can help you discover how to anticipate, acknowledge, and accept change in order to have a positive impact on your job, your relationships, and every aspect of your life.

Artisan Vegan Cheese

Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

Mastering Cheese

Maître fromager Max McCalman, author of *The Cheese Plate and Cheese*, is steeped in the world of artisanal cheeses like no one else. In *Mastering Cheese*, he shares the wealth of his expertise to help cheese lovers on their path to connoisseurship. After years of teaching courses for amateurs at the Artisanal Premium Cheese Center, where he is Dean of Curriculum, McCalman has developed a compelling set of classes for understanding and experiencing cheese. A full master's course in a book, *Mastering Cheese* covers the world of cheese in twenty-two distinct lessons, featuring tasting plates that deliciously demonstrate key topics. For example, a chapter titled "Stunning Stinkers" explains why some of the strongest-smelling cheeses can be among the best tasting and then recommends several stars of this category. Learn about the issues facing real raw-milk cheeses and then go out and taste the differences between these cheeses and those made with pasteurized milk. For the first time in any of his books, McCalman includes extensive information on the modern artisanal cheese revolution in the United States and prominently features these artisans and their products alongside the famous cheeses of Italy, France, Spain, and the United Kingdom. Complete with helpful charts and an invaluable index of more than 300 cheeses, *Mastering Cheese* is the definitive course that you can use in your own home to pursue your passion for cheese.

Hamster and Cheese: Book 1

There's a sandwich thief in Mr. Venezi's pet shop. Everyone is a suspect, from the chinchillas to the goldfish. Never fear! The world's fluffiest detective on the case: Sasspants, PI(G). By day, Sasspants is your average book-loving, gizmo-inventing guinea pig. By night she solves pet shop mysteries with the help of her sidekick, Hamisher the hamster. Our furry little heroes will stop at nothing to find the sandwich thief! This is the first book in the Guinea PIG, Pet Shop Private Eye series. "Absolutely adorable drawings, blended with witty dialogue in a way that makes this comic a perfect read for all ages . . . and Owly would like to add that 'little Hamisher and his drawings are equal to awesome.'"—Andy Runton, author of *Owly* "Move over Miss Marple, never mind the No. 1 Ladies' Detective Agency, here's the real mistress of the whodunit. She's sharp. And she's furry. This one's a keeper."—Mark Siegel, illustrator of *To Dance: A Ballerina's Graphic Novel*

Cheese Primer

Discusses the principles of cheesemaking and describes the cheeses of Europe and North America

Cheese and Culture

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 based on 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 of the 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 book offers 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.

The Great Grilled Cheese Book

Fifty chef-created recipes—some classic, some boundary pushing—for America's favorite sandwich, the grilled cheese. A fresh take on the beloved American classic, from the classic white bread with American cheese to "The Champ" (a taleggio and short rib extravaganza); the "Johnny Pastrami," which combines pastrami with the bite and freshness of apple chutney; and "The Tomater" with creamy mozzarella and a sun-dried tomato spread. Featuring both common and elevated ingredients like brie cheese, poppy seed bread, olive tapenade, fig marmalade, smoked salmon, candied bacon, bourbon-glazed ham, and raisin walnut bread, these are recipes that invite you into new and uncharted grilled cheese territory. With notes on the best cheese and breads and pro tips for the best cooking techniques, this book has something for every taste and is guaranteed up your grilled cheese game.

The King, the Mice and the Cheese

A king runs into the trouble when he tries to protect his cheese from the palace mice.

I Am the Cheese

Before there was Lois Lowry's *The Giver* or M. T. Anderson's *Feed*, there was Robert Cormier's *I Am the Cheese*, a subversive classic that broke new ground for YA literature. A boy's search for his father becomes a desperate journey to unlock a secret past. But the past must not be remembered if the boy is to survive. As he searches for the truth that hovers at the edge of his mind, the boy—and readers—arrive at a shattering conclusion. "An absorbing, even brilliant job. The book is assembled in mosaic fashion: a tiny chip here, a chip there. . . . Everything is related to something else; everything builds and builds to a fearsome climax. . . . [Cormier] has the knack of making horror out of the ordinary, as the masters of suspense know how to do."—The New York Times Book Review "A horrifying tale of government corruption, espionage, and counter espionage told by an innocent young victim. . . . The buildup of suspense is terrific."—School Library Journal, starred review An ALA Notable Children's Book A School Library Journal Best Book of the Year A Horn Book Fanfare A Library of Congress Children's Book of the Year A Colorado Blue Spruce Young Adult Book Award Nominee

The Mac + Cheese Cookbook

A fun and playful cookbook featuring retro, decadent, and kid-friendly mac-and-cheese recipes from the popular Oakland restaurant Homeroom. Macaroni and cheese is one of America's favorite comfort foods, beloved by kids and adults alike. But there's no need to rely on prefab mixes—all you need is a handful of kitchen staples, some tasty cheese, and a little insider advice courtesy of Homeroom restaurant. This perennially popular Oakland, California, eatery—with its entire menu devoted to mac and cheese—now shares its secrets for the best-ever mac recipes that will help you think outside the box! These inventive dishes offer something for everyone: nostalgic homestyle recipes like Tuna Mac, international varieties like

Sriracha Mac, decadent delights like Truffle Mac, and even the logic-defying Vegan Mac. You'll also find recipes for quick veggie sides like Brussels Sprouts with Bacon and old-school desserts like frozen Peanut Butter Pie. With a basics section on perfecting mac sauce, choosing the best noodles, and customizing add-ins and toppings, plus an emphasis on quality ingredients and simple techniques, this fun, playful cookbook shows cheese-loving readers how to take this comfort-food staple to creative new heights.

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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.

The Telling Room

NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR • Entertainment Weekly • Kirkus Reviews • The Christian Science Monitor In the picturesque village of Guzmán, Spain, in a cave dug into a hillside on the edge of town, an ancient door leads to a cramped limestone chamber known as “the telling room.” Containing nothing but a wooden table and two benches, this is where villagers have gathered for centuries to share their stories and secrets—usually accompanied by copious amounts of wine. It was here, in the summer of 2000, that Michael Paterniti found himself listening to a larger-than-life Spanish cheesemaker named Ambrosio Molinos de las Heras as he spun an odd and compelling tale about a piece of cheese. An unusual piece of cheese. Made from an old family recipe, Ambrosio's cheese was reputed to be among the finest in the world, and was said to hold mystical qualities. Eating it, some claimed, conjured long-lost memories. But then, Ambrosio said, things had gone horribly wrong. . . . By the time the two men exited the telling room that evening, Paterniti was hooked. Soon he was fully embroiled in village life, relocating his young family to Guzmán in order to chase the truth about this cheese and explore the fairy tale–like place where the villagers conversed with farm animals, lived by an ancient Castilian code of honor, and made their wine and food by hand, from the grapes growing on a nearby hill and the flocks of sheep floating over the Meseta. What Paterniti ultimately discovers there in the highlands of Castile is nothing like the idyllic slow-food fable he first imagined. Instead, he's sucked into the heart of an unfolding mystery, a blood feud that includes accusations of betrayal and theft, death threats, and a murder plot. As the village begins to spill its long-held secrets, Paterniti finds himself implicated in the very story he is writing. Equal parts mystery and memoir, travelogue and history, *The Telling Room* is an astonishing work of literary nonfiction by one of our most accomplished storytellers. A moving exploration of happiness, friendship, and betrayal, *The Telling Room* introduces us to Ambrosio Molinos de las Heras, an unforgettable real-life literary hero, while also holding a mirror up to the world, fully alive to the power of stories that define and sustain us. Praise for *The Telling Room* “Captivating . . . Paterniti's writing sings, whether he's talking about how food activates memory, or the joys of watching his children grow.”—NPR

A Field Guide to Cheese

“We officially declare this the book of cheese. . . . The stunningly realistic illustrations are reason alone to buy the guide.” —*Saveur*, Our Favorite Cookbooks to Gift This Year “A cheese lover's dream, educating aficionados through gorgeous pictures and fun, colorful graphics.” —*BookPage* Everything you need to

know about the world's great cheeses, including how they're made, their universe of flavors, origins, and terroir. Organized by type, the book features more than 400 cheeses worth knowing—from fresh cheese and pressed cheese to blue cheese, soft cheese, and spreadable cheese. Each includes an identifying illustration, nuts and bolts like the type of milk and fat content, and a brief, memorable description. Readers will find unexpected cheeses that are best for melting (Hushållsost), best for serving solo (Bovški Sir), and even the stinkiest (pick up some Allgäuer Weisslacker and see what company thinks). Includes dozens of maps; an aroma wheel to help refine your palate; a guide to composing cheese boards; tips for pairing with wine, beer, whiskey, cider; and so much more.

Cheese, Wine, and Bread

“Open-hearted and buoyant, the book weaves together her hands-on experiences in Europe and introduces us to a rich cast of people who make, sell and care about these traditions.” —Jenny Linford, author of *The Missing Ingredient* In this delightful, full-color tour of France, England, and Italy, YouTube star Katie Quinn shares the stories and science behind everyone's fermented favorites—cheese, wine, and bread—along with classic recipes. Delicious staples of a great meal, bread, cheese, and wine develop their complex flavors through a process known as fermentation. Katie Quinn spent months as an apprentice with some of Europe's most acclaimed experts to study the art and science of fermentation. Visiting grain fields, vineyards, and dairies, Katie brings the stories and science of these foods to the table, explains the process of each craft, and introduces the people behind them. What will keep readers glued to the book like a suspense novel is Katie's personal journey as an expat discovering herself abroad; Katie's vulnerability will turn readers into fans, and they'll finish the book feeling like they're her best friends, trusted with her innermost revelations. In England, Katie becomes a cheesemonger at Neal's Yard Dairy, London's preeminent cheese shop—the beginning of a journey that takes her from a goat farm in rural Somerset to a nationwide search for innovating dairy gurus. In Italy, Katie offers an inside look at Italian winemaking with the Comellis at their family-owned vineyard in Northeast Italy and witnesses the diversity of vintners as she makes her way around Italy. In France, Katie meets the reigning queen of bread, Apollonia Poilâne of Paris' famed Poilâne Bakery, apprentices at boulangeries in Paris learning the ins and outs of sourdough, and travels the country to uncover the present and future of French bread. Part artisanal survey, part travelogue, and part cookbook, featuring watercolor illustrations and gorgeous photographs, *Cheese, Wine, and Bread* is an outstanding gastronomic tour for foodies, cooks, artisans, and armchair travelers alike.

That Cheese Plate Will Change Your Life

WALL STREET JOURNAL BESTSELLER • A how-to guide for crafting beautiful and delicious cheese boards for entertaining and self-care, from the creator of the Cheese by Numbers method and the Instagram phenomenon *That Cheese Plate* “[Marissa Mullen] takes the guesswork out of the coolest, most solid thing to bring to any party or potluck: the cheese platter.”—Rachael Ray With her gorgeous, showstopping cheese and charcuterie boards, Marissa Mullen takes cheese to a whole new level. Her simple, step-by-step Cheese by Numbers method breaks the cheese plate down into its basic components—cheese, meat, produce, crunch, dip, garnish—allowing you to create stunning spreads for any occasion. This beautifully designed book goes beyond preparation techniques. According to Mullen, cheese plates can be an important form of artistic self-care, like flower arranging or meditative coloring books—but you can eat the results! *That Cheese Plate Will Change Your Life* celebrates the ways in which cheese brings people together, and how crafting a cheese plate can be a calming, creativity-bolstering act. With fifty exquisite, easy-to-make cheese and charcuterie plates, this book will teach you how to relax, enjoy, and indulge—to find your cheesy bliss.

I Moved Your Cheese

In response to the bestselling business fable *Who Moved My Cheese?*, Malhotra tells a story about three unique and adventurous mice--Max, Big, and Zed--who refuse to accept their reality as given. As their lives unfold and intersect, we discover that instead of blindly chasing after the cheese, each of us has the ability to

escape the maze or reconfigure it to our liking.--From p. [2] of jacket.

Cheese For Dummies

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.

The Cheese and the Worms

A survey of popular culture in 16th century Italy.

Fundamentals of Cheese Science

This book provides comprehensive coverage of the scientific aspects of cheese, emphasizing fundamental principles. The book's updated 22 chapters cover the chemistry and microbiology of milk for cheesemaking, starter cultures, coagulation of milk by enzymes or by acidification, the microbiology and biochemistry of cheese ripening, the flavor and rheology of cheese, processed cheese, cheese as a food ingredient, public health and nutritional aspects of cheese, and various methods used for the analysis of cheese. The book contains copious references to other texts and review articles.

Cheese Beer Wine Cider: A Field Guide to 75 Perfect Pairings

A field guide to cheese-and-drink combinations that go beyond Parmigiano and Prosecco Cheese and wine are a classic combination, but many cheeses taste even better with beer or cider. Steve Jones, proprietor of the Portland- based Cheese Bar and Chizu (cheese served sushi- style), has been successfully matching cheeses with alcoholic beverages for more than two decades. Here he shares his knowledge by introducing 75 different cheeses and pairing each with the beverage that brings out the best in both. Jones provides a treasure trove of delectable, often surprising pairings, as well as simple steps for successful experimentation. This guide will function as a crash course for beginners on buying, storing, and serving cheese and alcohol, while offering more seasoned aficionados page after page of cheese-and-beverage combinations to replicate at home. With gorgeous photographs, this book captures the allure, approachability, and, most importantly, the sheer joy of pairing cheese with beer, wine, or cider.

The Cheese Chronicles

The *Cheese Chronicles* is an insider's look at the burgeoning world of American cheese from one lucky person who has seen more wedges and wheels, visited more cheesemakers, and tasted more delicious (and occasionally stinky) American cheese than anyone else. Liz Thorpe, second in command at New York's renowned Murray's Cheese, has used her notes and conversations from hundreds of tastings spanning nearly a decade to fashion this odyssey through the wonders of American cheese. Offering more than eighty profiles

of the best, the most representative, and the most important cheesemakers, Thorpe chronicles American cheesemaking from the brave foodie hobbyists of twenty years ago (who put artisanal cheese on the map) to the carefully cultivated milkers and makers of today. Thorpe travels to the nation's cheese farms and factories, four-star kitchens and farmers' markets, bringing you along for the journey. In her quest to explore cheesemaking, she highlights the country's greatest cheeses and concludes that today's cheesemakers can help provide more nourishing and sensible food for all Americans. Steve Jenkins, author of the celebrated *Cheese Primer*, calls this \"the best book about cheese you'll ever read.\" The *Cheese Chronicles* is a cultural history of an industry that has found breakout success and achieved equal footing with its European cousins.

Brined Cheeses

The Society of Dairy Technology (SDT) has joined with Blackwell Publishing to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern large-scale dairy operations. Brined cheeses such as feta and halloumi have seen a large increase in popularity and as a result, increasing economic value. Over the past two decades the dairy industry has carried out much research into starter cultures alongside technological developments, widening the range of brined cheese products available to consumers worldwide. The third title in the SDT series, *Brined Cheeses* gathers research on this important range of cheese varieties from around the world into a single volume, offering the reader: A practically-oriented and user-friendly guide Key commercially important information Coverage of all the major stages of manufacture Background to each variety Review of how different varieties are utilised in different countries Edited by Adnan Tamime, with contributions from international authors and full of core commercially useful information for the dairy industry, this book is an essential title for dairy scientists, dairy technologists and nutritionists worldwide.

The Cheese Trap

Cites the health-compromising qualities of cheese and its immoderate consumption, outlining a radical program for losing weight, improving overall health, and managing cheese cravings.

How to Buy Cheese

Dozens of deliciously indulgent hot cheese dishes, tips on selecting the best cheeses for cooking, tasting notes, wine and beer pairings, producer recommendations, and more expert knowledge make *Melt, Stretch, & Sizzle* a must-have for cheese lovers. These easy yet decadent recipes will change the way you eat and cook with cheese. A workhorse of the kitchen, cheese adds depth, flavor, and texture to sauces, soups, sandwiches, dips and snacks, fondues, and every dish you truly love. *Melt, Stretch, & Sizzle* demystifies recipes for delicate baked ricotta with herbs, a perfectly puffed dutch baby with bacon, pecorino popovers fit for any holiday party, and Brazil's crave-inducing pao de queijo. Alongside cheese, the humble potato becomes an elegant gratin, is doused in cheese curds and gravy for poutine, and melts into the ultimate aligot. The author also refreshes old favorites, such as stuffing traditional baked pasta with a whole burrata, and describes a host of creative grilled cheese combinations. The finishing epic raclette spread with multiple menus will inspire your next legendary dinner party. Keenan imparts useful expertise on the ways the different types of cheese age and melt, educating readers on the right ones to source for each application. Whether looking for all-new avenues of cheesy bliss or modern twists on well-loved dishes, cheese lovers will dive in headlong and never look back.

Melt, Stretch, & Sizzle: The Art of Cooking Cheese

Take a slice of bread. It's perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, it's kind of boring. Now melt some cheese on it—a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it's the staple food, the accessory that makes everything

better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, *Cheese* also features a selection of historic recipes. For those who crave a pungent stilton, a creamy brie, or a salty pecorino, *Cheese* is the perfect snack of a book.

Cheese

A French master fromager shares over 30 years of expertise in selecting, storing, and serving cheese - from Abondance to Valençay There are many books about cheese, but this one features the professional knowledge and passion of a French master fromager who shares his expertise on making sense of the many cheese varieties--crumbly, creamy, buttery, moldy--for which France is famous. From farms in the pastoral French countryside and cheese caves in a medieval Alpine monastery to the dairy scientists and affineurs who comprise the world of modern French cheese, no other book that covers the entire cheese spectrum. The book begins with answers to 70 commonly heard questions -- from why there are crusts on some cheese to why is mimolette orange and why cheeses do not all smell alike - and sections explaining the basics of cheese-making and ripening, the nuances of cow, sheep, and goat milk, and the alchemy of essential probiotics used as starter cultures. The main part of the book pays tribute to France's 45 A.O.P. cheeses - such as Brie de Meaux, Maroilles, Morbier, Munster, Rocquefort, Valençay - which have been granted the appellation d'origine protégée guaranteeing origin and type. Each profile features a full-page photographic portrait with detailed text about terroir and origin, selection, tasting, presentation, serving, and wine pairing.

Fromages

A mouthwatering cookbook featuring 39 sandwich recipes that go way beyond the ordinary. Melted cheese between slices of toasted bread—the ultimate in comfort food: The classic Mousetrap is dripping with three kinds of cheese. "The Piglet" wows with its thinly sliced ham and sharp cheddar and grilled cheese makes a great breakfast—just add an egg! Heidi Gibson and Nate Pollak show us how to take the classic, cheesy favorite and turn it into true culinary masterpieces with their cookbook *Grilled Cheese Kitchen*. • Discover nearly 40 unique and delicious recipes that include cheese, bread, and everything in between with tantalizing photographs that bring the words to life • Features 40 additional recipes for great accompaniments and side dishes including hearty soups, many variations of mac and cheese, spicy pickles, and tangy spreads that will keep mealtime interesting and inspiring • Tips on choosing the best bread and cheese as well as techniques for grilling each sandwich at just the right temperature so you get the ideal melty, golden brown results every time Fans of Muffins and Biscuits and The Cheesemonger's Seasons will also enjoy adding *Grilled Cheese Kitchen* to their cookbook collections. • From beginner to expert, anyone can create a perfect grilled cheese sandwich with the easy-to-follow recipes and inclusive glossary included in this cheesy cookbook. • Enticing recipes include Green Eggs and Ham Grilled Cheese, Jalapeno Popper Grilled Cheese, Grilled Cheese Birthday Cake, Butternut Squash Soup, Crab Mac, Kale Slaw, and so much more! • Author Heidi Gibson is the winner of seven grilled cheese championships and the co-owner (with husband Nate) of the American Grilled Cheese Kitchen in San Francisco.

Grilled Cheese Kitchen

For those who can't enough cheese, this book has information on the history and process of cheesemaking, an

encyclopedia of cheese, and 180 recipes featuring cheese.

The Cheese Bible

Flavour is key to the acceptance of cheese products among consumers and is therefore a critical issue for professionals in the dairy industry. However, the manufacture of cheeses that are consistently safe and flavourful often eludes scientists. Developments such as high throughput genome sequencing and metabolite analysis are having a significant impact on research, leading to the development of new tools to control and improve the flavour of cheese. With contributions from an international array of acclaimed authors, *Improving the flavour of cheese*, provides crucial reviews of recent research in the field. The book begins with a summary of cheese ripening and the compounds associated with cheese flavour. Part one discusses the metabolism of specific substrates to flavour compounds by microbes associated with milk and cheese. Part two reviews the influence of ingredients, processing and certain chemical and physical factors on cheese flavour. Part three addresses the measurement of cheese flavour. The book concludes with a selection of case studies on specific product types such as hard Italian, brined cheese, as well as low fat and soft-ripened cheeses. *Improving the flavour of cheese* provides a unique review of emerging techniques and ideas to control the flavour of cheese. This original book will be a standard reference for those concerned with the development and manufacture of cheese.

Butter Cheese and Egg Journal

Breads, salads, pasta, fondue, quesadillas, pizza, and quiche are our favorite comfort foods. And all have something in common—they're better with cheese! Multimillion-dollar marketing campaigns and international awards (not to mention those infamous Cheeseheads) have made Wisconsin cheese famous. That heritage is celebrated in this book that includes more than 100 recipes, cheesemaking (and eating) history and trivia, suggested wine pairings, a source list of fine cheese retailers, and much more.

Improving the Flavour of Cheese

Wisconsin Cheese

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