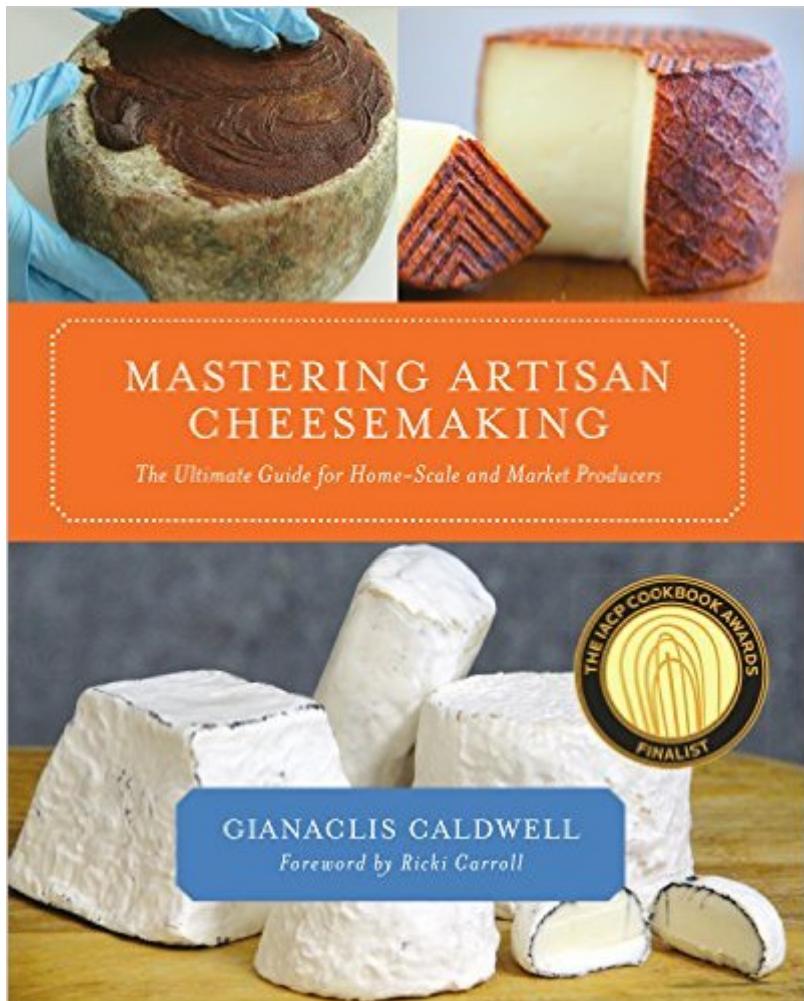


The book was found

Mastering Artisan Cheesemaking: The Ultimate Guide For Home-Scale And Market Producers



Synopsis

The key to becoming a successful artisan cheesemaker is to develop the intuition essential for problem solving and developing unique styles of cheeses. There are an increasing number of books on the market about making cheese, but none approaches the intricacies of cheesemaking science alongside considerations for preparing each type of cheese variety in as much detail as *Mastering Artisan Cheesemaking*. Indeed, this book fills a big hole in the market. Beginner guides leave you wanting more content and explanation of process, while recipe-based cookbooks often fail to dig deeper into the science, and therefore don't allow for a truly intuitive cheesemaker to develop. Acclaimed cheesemaker Gianaclis Caldwell has written the book she wishes existed when she was starting out. Every serious home-scale artisan cheesemaker—even those just beginning to experiment—will want this book as their bible to take them from their first quick mozzarella to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to know about affinage (aging) and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. Also included are beautiful photographs, profiles of other cheesemakers, and in-depth appendices for quick reference in the preparation and aging room. *Mastering Artisan Cheesemaking* will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianaclis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking. For the avid home hobbyist to the serious commercial artisan, *Mastering Artisan Cheesemaking* is an irreplaceable resource. Â

Book Information

Paperback: 368 pages

Publisher: Chelsea Green Publishing; 1 edition (September 19, 2012)

Language: English

ISBN-10: 1603583327

ISBN-13: 978-1603583329

Product Dimensions: 8 x 0.8 x 10 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars See all reviews (119 customer reviews)

Best Sellers Rank: #41,645 in Books (See Top 100 in Books) #22 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy #25 in Books > Cookbooks, Food & Wine > Professional Cooking #52 in Books > Science & Math > Agricultural Sciences > Animal Husbandry

Customer Reviews

If you are only going to buy one cheese making book this may or may not be the one for you. If you want to deeply understand cheese making and take your cheese making to the next level, if you want to really understand each step in cheese making and how you can make it better next time or if something has not worked out quite right and you need to troubleshoot, this is the book for you. If you would prefer a simpler, perhaps less complex approach give Rick Carroll's book or Mary Karlin's book a read. The first half of this book is devoted to all the details which are very useful in terms of understanding the recipes and the second half is the recipes. The recipes are as presented cheese types rather than names you might be familiar with: 1) fresh, acid, coagulated cheese, 2) brined cheeses, fresh and aged, 3) white mold, surface ripened cheeses, 4) washed rind surfaced-ripened cheeses, 5) blue cheeses, 6) stretched and kneaded pasta filata cheeses, 7) semihard to hard cheeses, and 8) extra hard grating cheeses. Now this presentation style may have you thinking, "hey, I just want to make XYZ cheese"; this presentation style is different from other cheese making books but I think that it allows me to develop as a cheese maker and style my own cheeses in each category rather than trying to mimic my favorite cheeses. But, specific cheese names are discussed in the introduction to each cheese type to help you. While some newbie cheese makers might be put off by the detail, I found that I was able to jump in after reading the first half of the book with fewer questions and more confidence than I found with other books. Most questions are answered in the first half of the book or in the introduction to each recipe.

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