

# Making Your Own Cheese How To Make All Kinds Of Cheeses In Your Own Home

Getting the books **Making Your Own Cheese How To Make All Kinds Of Cheeses In Your Own Home** now is not type of challenging means. You could not solitary going subsequently books hoard or library or borrowing from your friends to entry them. This is an enormously simple means to specifically acquire guide by on-line. This online statement Making Your Own Cheese How To Make All Kinds Of Cheeses In Your Own Home can be one of the options to accompany you considering having supplementary time.

It will not waste your time. acknowledge me, the e-book will certainly freshen you other situation to read. Just invest little times to entre this on-line proclamation **Making Your Own Cheese How To Make All Kinds Of Cheeses In Your Own Home** as with ease as evaluation them wherever you are now.

**Artisan Cheese Making at Home** - Mary

Karlin 2011-08-23

Just a century ago, cheese was still a relatively

regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern

technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. *Artisan Cheese Making at Home* is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. *Artisan*

*Cheese Making at Home* begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Soufflés with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, *Artisan Cheese Making at Home* proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

**Instant Pot Cheese** - Claudia Lucero

2020-09-29

The beloved Instant Pot can be used to do just about anything: caramelize onions, boil eggs, steam rice . . . and now, make cheese!

Cheesemaking in a multicooker is not only time- and money-saving, but the cooker's accurate and consistent temperatures make it an ideal tool for the craft. Claudia Lucero, author of the best-selling *One-Hour Cheese*, presents the cheesemaking basics, then covers classics such as paneer, ricotta, goat cheese, and easy cottage cheese before introducing more sophisticated options like burrata and feta, and even dairy-free alternatives. For multicookers with a "Yogurt" function, there are recipes for cultured dairy products such as buttermilk, ghee, and sour cream, too.

[Artisan Cheese Making at Home](#) - Mary Karlin  
2011-08-23

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate,

geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. *Artisan Cheese Making at Home* is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style

Cheddar, and Bloomy Blue Log Chèvre. Artisan Cheese Making at Home begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Soufflés with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, Artisan Cheese Making at Home proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

**Making Cheese, Butter & Yogurt** - Ricki Carroll 2012-03-08

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

**Cheese For Dummies** - Culture Magazine 2012-08-02

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.

[Cheese It!](#) - Cole Dawson 2012-06-19

A guide to making forty eight types of cheese

from your own home, plus seventy five recipes to transform your creations into delicious dishes. Just a short decade ago "American cheese" meant orange individually wrapped slices. In the rural renaissance of the new century, many Americans have discovered the world of real cheese for the first time. From warm, milky mozzarella and handcrafted goat cheese to complicated Monterey Jack and Gorgonzola, cheese makers and cheese lovers have a broad range of delicious fromage to explore and enjoy. For all of the adventurous cheese lovers who want to make the leap to cheese makers, *Cheese It!* reduces the mysteries of transforming a couple of gallons of milk into a couple of pounds of delicious cheese. Artisanal cheese maker and author Cole Dawson leads the way for beginners through the art and science of cheese making, including detailed advice on milk, coagulants and curds, equipment, safety, and more. *Fresh Cheese for Today* Begin with homemade butter, cream cheese, and sour

cream, and then dip into the perfect starter: soft unripened cheeses such as paneer, Chèvre, feta, mascarpone, and ricotta. Discover the brine bath and make everyone's favorite stretched cheese-mozzarella-as well as scamorza, Mexican Asadero, and provolone. Hard Cheeses Made Easy Enter the great aged beauties of the cheese world, Parmesan (Parmigiano-Reggiano) and Pecorino Romano from the north and south of Italy. Create fondue beyond compare with your own Swiss Gruyère and climb to the top of Montasio, the Alpine cousin of Asiago. Moving On to Semi-Hard Cheese Cover salting, pressing, and molding curds; the processes of aging and air-drying; and waxing techniques. Try your hand at the mighty Cheddar and its many variations; then move beyond Cheddar to Cantal, Monterey Jack, Cotswold, Caerphilly, and Caciotta. Learn how to wash curds and produce your own Colby, Gouda, and Edam. Mold on Your Molds Learn about washing rinds, the aging process, and the introduction of good

bacteria. Make Muenster, Brick, Raclette, Tilsit, and Taleggio at home, plus bloomy rind favorites Camembert, Brie, Chaource, and Crottin. Tackle stinky blue cheeses such as Stilton, Roquefort, Fourme d'Ambert, and Gorgonzola.

[Home Cheese Making](#) - Ricki Carroll 2002-10-14

The classic home cheese making primer has been updated and revised to reflect the increased interest in artisanal-quality cheeses and the availability of cheese making supplies and equipment. Here are 85 recipes for cheeses and other dairy products that require basic cheese making techniques and the freshest of ingredients, offering the satisfaction of turning out a coveted delicacy. Among the step-by-step tested recipes for cheese varieties are farmhouse cheddar, gouda, fromage blanc, queso blanco, marscarpone, ricotta, and 30-minute mozzarella. Recipes for dairy products include crFme frafche, sour cream, yogurt, keifer, buttermilk, and clotted cream. There are also 60 recipes for cooking with cheese,

including such treats as Ricotta Pancakes with Banana Pecan Syrup, Cream Cheese Muffins, Broiled Pears and Vermont Shepherd Cheese, Prosciutto and Cheese Calzones, and Grilled Vegetable Stacks with Roasted Red Pepper Sauce. Profiles of home cheese makers and artisan cheese makers scattered throughout the text share the stories of people who love to make and eat good cheese. Plus information on how to enjoy homemade cheeses, how to serve a cheese course at home, cheese tips, lore, quotes, cheese making glossary, and more.

[Cheese Making Made Easy - Make Your Own Favorite Cheeses](#) - James Newton 2012-04-05

You will find within this guidebook the recipes for a great selection of international cheeses like Cheddar, Cheshire, Cream Cheese, Blue cheese. French cheeses like: Brie and Camembert, Fromage Blanc Cheeses. Italian cheeses like, Mozzarella Parmesan, Gorgonzola Dolce, Robiola Cheese, Italian Basket Cheese 'Canestrato' and . Gouda and Ricotta and many more... but the

book is a guide and once you have mastered the art of cheesemaking you will be able to experiment with confidence making truly original homemade cheeses for your dinner guests or as presents.

[Home Cheese Making](#) - Ricki Carroll 2002-10-14

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.

[Making Your Own Cheese](#) - Paul Peacock 2011-07-01

Not everyone can keep a cow, but everyone can make cheese. This book shows you the very basic equipment needed to make your own

cheese: the ingredients, including different milks, herbs and flavours; how to make a simple cheese; and how to produce some of the world's speciality cheeses such as Roquefort, Brie and Edam. You will find recipes for making many cheeses at home. Whether you are making a cheese cake, a ricotta-based pudding or a stonking salty blue, this book is a cheese lover's guide to making their own favourite food and there are some recipes for the biscuits to go with it, too.

**Homemade Cheese** - Janet Hurst 2011-03-03  
Making cheese at home is one of the joys of a self-sufficient lifestyle, along with gardening, canning, and raising chickens. Author Janet Hurst is a twenty-year-veteran home cheesemaker, who shows you how to easily craft your own cheddar, feta, chèvre, mozzarella, and 50 more cheeses. Included are profiles of 20 artisan cheesemakers—from Cypress Grove, Vermont Butter and Cheese, Shelburne Farms, Does Leap, Pure Luck, and more—and their

favorite recipes.

**Bigger Bolder Baking** - Gemma Stafford 2019  
More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

*Sally's Baking Addiction* - Sally McKenney  
2016-10-11

Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch

Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

**101 Recipes for Making Cheese** - Cynthia Martin 2011

There are more than 3,000 different kinds of cheese currently registered with the FDA, and hundreds more made in small villages, towns, and back countries around the world. Since the earliest record of milk cultivation, humans have been creating new kinds of cheese and today it has become one of the most used, popular food items in the world. Rich, creamy, sharp, or spicy cheeses can add a bit of zest to any meal and with the right recipes and the tools needed to

make your own, you can start enjoying the joy of cheese from your own kitchen. Learning how to make your own cheese starts with knowing the differences and necessities for each kind of cheese and then adding a bit of your own creativity to the mixture. This book provides 101 of the most popular, well known cheese recipes in the world into one, easy to follow resource designed to help even the most unpracticed of cheese aficionados start creating at home. The basics of making cheese will be covered from the start, giving you a detailed walkthrough of everything you need to create your own dairy products, including equipment, products, time, and money. You will learn the basics of food safety in regards to cheese and what parts of the product you can use and what you must discard. You will learn the essentials of what each different kind of cheese entails, including hard, soft, and Italian cheeses among others. With recipes gathered from top resources around the globe, you will then be able to start making

cheeses for yourself, ranging from the creaminess of fromage blanc to the sharp bite of cheddar or smooth meltiness of mozzarella. For every cheese lover out there who has dreamed of making their own cheeses at home, this book is for you.

*Mastering Fermentation* - Mary Karlin

2013-08-27

A beautifully illustrated and authoritative guide to the art and science of fermented foods, featuring 70+ recipes that progress from simple fermented condiments like vinegars and mustards to more advanced techniques for using wild yeast, fermenting meats, and curing fish. Although fermentation has an ancient history, fermented foods are currently experiencing a renaissance: kombucha, kefir, sauerkraut, and other potent fermentables appeal not only for their health benefits, but also because they are fun, adventurous DIY projects for home cooks of every level. *Mastering Fermentation* is a beautifully illustrated and authoritative guide to

the art and science of fermented foods, featuring more than seventy recipes that allow you to progress from simple fermented condiments like vinegars and mustards to more advanced techniques for using wild yeast starters, fermenting meats, and curing fish. Cooking instructor and author Mary Karlin begins with a solid introduction to the wide world of fermentation, explaining essential equipment, ingredients, processes, and techniques. The diverse chapters cover everything from fermented dairy to grains and breads; legumes, nuts, and aromatics; and fermented beverages. Last but not least, the book concludes with more than twenty globally-inspired recipes that incorporate fermented foods into enticing finished dishes like Grilled Lamb Stuffed with Apricot-Date Chutney and Saffron Yogurt Sauce. Offering an accessible, recipe-driven approach, *Mastering Fermentation* will inspire and equip you to facilitate the transformative, fascinating process of fermentation, with delicious results.

**One-Hour Cheese** - Claudia Lucero 2014-05-06

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 Goey. 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.

**Little House Living** - Merissa A. Alink  
2021-02-23

The immensely popular blogger behind Little House Living provides a timeless and “heartwarming guide to modern homesteading” (BookPage) that will inspire you to live your life simply and frugally—perfect for fans of The Pioneer Woman and The Hands-On Home. Shortly after getting married, Merissa Alink and her husband found themselves with nothing in their pantry but a package of spaghetti and some breadcrumbs. Their life had seemingly hit rock bottom, and it was only after a touching act of charity that they were able to get back on their feet again. Inspired by this gesture of kindness as well as the beloved Little House on the Prairie books, Merissa was determined to live an entirely made-from-scratch life, and as a

result, she rescued her household budget—saving thousands of dollars a year. Now, she reveals the powerful and moving lessons she's learned after years of homesteading, homemaking, and cooking from scratch. Filled with charm, practical advice, and gorgeous full-color photographs, Merissa shares everything from tips on budgeting to natural, easy-to-make recipes for taco seasoning mix, sunscreen, lemon poppy hand scrub, furniture polish, and much more. Inviting and charming, Little House Living is the epitome of heartland warmth and prairie inspiration.

#### **Kitchen Creamery** - Louella Hill 2015-04-14

As the DIY movement continues to gain momentum, it's no wonder home cheesemaking is the next hot topic. And from cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn. Kitchen Creamery starts with the basics (think

yogurt, ricotta, and mascarpone) before graduating into more complex varieties such as Asiago and Pecorino. With dozens of recipes, styles, and techniques, each page is overflowing with essential knowledge for perfecting the ins and outs of the fascinating process that transforms fresh milk into delicious cheese.

#### **Chickens in the Road** - Suzanne McMinn 2013-10-08

Suzanne McMinn, a former romance writer and founder of the popular blog [chickensintheroad.com](http://chickensintheroad.com), shares the story of her search to lead a life of ordinary splendor in Chickens in the Road, her inspiring and funny memoir. Craving a life that would connect her to the earth and her family roots, McMinn packed up her three kids, left her husband and her sterile suburban existence behind, and moved to rural West Virginia. Amid the rough landscape and beauty of this rural mountain country, she pursues a natural lifestyle filled with chickens, goats, sheep—and no pizza delivery. With her

new life comes an unexpected new love—"52," a man as beguiling and enigmatic as his nickname—a turbulent romance that reminds her that peace and fulfillment can be found in the wake of heartbreak. Coping with formidable challenges, including raising a trio of teenagers, milking stubborn cows, being snowed in with no heat, and making her own butter, McMinn realizes that she's living a forty-something's coming-of-age story. As she dares to become self-reliant and embrace her independence, she reminds us that life is a bold adventure—if we're willing to live it. Chickens in the Road includes more than 20 recipes, craft projects, and McMinn's photography, and features a special two-color design.

*Making Artisan Cheese* - Tim Smith 2005-11-01  
Cheese is a sprawling, worldwide industry that has spawned interest among consumers in exploring fine cheeses. Now, you too can have your own slice of the trend. With this informative guide about home cheese making, you will be

able to turn your kitchen into the perfect cheese laboratory, creating fresh, artisan cheese with flavor that will surpass that of any commercial product. With its inspiring, mouth-watering photographs, *Making Artisan Cheese* shares the secrets behind creating fifty types of cheeses, including mozzarella, feta, Swiss, cheddar, and Stilton. The book charts the best cheese and wine combinations and also provides you with information about other foods to pair the cheese with and how to store your creations to preserve their flavor and freshness.

**The Nourished Kitchen** - Jennifer McGruther  
2014-04-15

A cookbook from the author of the popular website Nourished Kitchen, featuring over 160 recipes based on the "traditional foods" philosophy of eating, which emphasizes whole grains, dairy, red meat, organ meats, and fermented foods. The traditional foods movement is a fad-free approach to cooking and eating that emphasizes nutrient-dense, real food,

and values quality, environment, and community over the convenience of processed, additive-laden products that are the norm on grocery store shelves. Based on the research of Weston A. Price, who studied the diets of indigenous peoples to understand the relationship between nutrition and health, a traditional foods diet avoids processed ingredients, but allows meat, animal fat, and grains. It embraces cultured dairy, such as kefir and yogurt, that contain beneficial bacteria; fermented foods, such as sauerkraut and kombucha, that are rich in probiotics; and organ meats that are packed with vitamins and minerals. It also celebrates locally grown foods. By choosing ingredients from nearby sources, you create a stronger connection to your food, and have a better understanding what you're eating and how it was produced. In *The Nourished Kitchen*, Jennifer McGruther guides you through her traditional foods kitchen and offers more than 160 recipes inspired by the seasons, land, and

waters around her. In the morning, fuel up with Eggs Poached in Fiery Tomato Sauce. On a hot summer day, Cucumber Salad with Dill and Kefir is a cooling side dish, and on a chilly fall evening, Barley in Broth with Bacon and Kale offers comfort and warmth. Old-Fashioned Meat Loaf with Gravy makes a hearty family meal, while Chicken in Riesling with Peas can be the centerpiece of an elegant supper. Satisfy your sweet tooth with Maple-Roasted Pears, and quench your thirst with naturally fermented Vanilla Mint Soda. With the benefit of Jennifer's experience, you can craft a loaf of Whole Wheat and Spelt Sourdough Bread and stock your kitchen with Spiced Sour Pickles with Garlic. *The Nourished Kitchen* not only teaches how to prepare wholesome, nourishing foods, but also encourages a mindful approach cooking and a celebration of old-world culinary traditions that have sustained healthy people for millennia. Whether you're already a practitioner of the traditional foods lifestyle or simply trying to

incorporate more natural, highly nutritious foods into your routine, you will find plenty to savor in The Nourished Kitchen.

### **The Beginner's Guide to Cheese Making -**

Elena R. Santogade 2017-03-21

Cheese Lovers Everywhere will Enjoy the Ease and Simplicity of this Essential Beginner's Resource for Cheese Making at Home. Say you love cheese and anyone within earshot will agree, because from Ricotta to Havarti and Gouda to Brie, cheese is quite simply amazing. But when it comes to making your own, it can be trickier than you'd think to get started. Lifetime cheese lover Elena Santogade felt this way when she taught herself about cheese making in her Brooklyn kitchen more than 10 years ago. As her hobby gained steam, Elena started running cheese making classes out of her apartment. Now, a full-time cheese professional, Elena has dedicated herself to creating cheese making recipes specifically with the beginner in mind. Elena's first-hand knowledge of the pitfalls and

successes of a beginner cheese maker has armed her with the tried and true knowledge you'll find in The Beginners Guide to Cheese Making. With the easy, step-by-step cheese making recipes specifically designed for beginners, you'll be making the fresh, tasty cheeses that you love so much in no time. A brief introduction to the craft of cheese making offers answers to all of your cheese uncertainties such as: Goat's milk or cow's milk? What equipment do I need? Which cheese to make first? Quick start tutorials offer a crash course in cheesemaking best practices and techniques so you develop boast-worthy cheese making habits from the very start. Tailored step-by-step make sheets help you track your cheese making process, ensuring your skills improve with every cheese you craft. Easy-to-follow instructions for more than 45 recipes will help you make everything from soft cheeses to hard, and nut spreads to your very own ferments. Learning any new skill can feel tricky at times, but The Beginners Guide to Cheese Making sets

you up for success early on so you can make the Havarti, Mozzarella, and Feta you've always dreamed of.

**Home Cheese Making, 4th Edition** - Ricki Carroll 2018-12-25

Widely acclaimed as “the Cheese Queen,” Ricki Carroll has guided thousands of home cheese makers and inspired the burgeoning popularity of artisanal cheese making with her classic book, *Home Cheese Making*, first published in 1982, with over 400,000 copies in print. The completely updated fourth edition features 35 new cheese recipes, color photography of step-by-step techniques, and new profiles of contemporary cheese makers. The additions to this comprehensive volume reflect the broader selection of cheeses available in specialty food stores and groceries, including burrata, stracchino, Brillat-Savarin, D’Affinois, Cambrales, Drunk Gouda, Pecorino Pepato, goat milk’s gouda, and more. Companion recipes are included for cheese plate condiments and classic

cheese dishes. For cheese lovers wanting to make their own, Ricki Carroll’s expert advice is the key to success.

**The Art of Natural Cheesemaking** - David Asher 2015-06-30

Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In *The Art of Natural Cheesemaking*, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to

take a different approach by showing them: • How to source good milk, including raw milk; • How to keep their own bacterial starter cultures and fungal ripening cultures; • How make their own rennet—and how to make good cheese without it; • How to avoid the use of plastic equipment and chemical additives; and • How to use appropriate technologies. Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully illustrated with hand-drawn diagrams and triptych photos that show the transformation of cheeses in a comparative and dynamic fashion. *The Art of Natural Cheesemaking* is the first cheesemaking book to take a political stance against Big Dairy and to criticize both standard industrial and artisanal

cheesemaking practices. It promotes the use of ethical animal rennet and protests the use of laboratory-grown freeze-dried cultures. It also explores how GMO technology is creeping into our cheese and the steps we can take to stop it. This book sounds a clarion call to cheesemakers to adopt more natural, sustainable practices. It may well change the way we look at cheese, and how we make it ourselves.

*200 Easy Homemade Cheese Recipes* - Debra Amrein-Boyes 2013

How to create artisanal-quality cheeses, butters and yogurts.

*The Elliott Homestead* - 2016-10

*Say Cheese!* - Ricki Carroll 2018-05-15

Best-selling author Ricki Carroll — known around the world as “the Cheese Queen” — and her daughter, Sarah Carroll, bring easy cheese making right into your kitchen with this fun guide for kids and families. Step-by-step photos take kids ages 8–12 through the cheese making

process, then teach them how to make 12 classic favorites, including mozzarella, feta, ricotta, and cream cheese. A hearty helping of kitchen chemistry and math along with bits of international cheese making history add to the education. A bonus log sheet lets young cheese makers keep notes just like the pros, while punch-out labels and colorful flags will embellish homemade cheeses and global cheese platters.

**Artisan Cheese Making at Home** - Frank Basso 2020-02-10

Do you and your family love cheese and do you want them to enjoy new and different flavours? Have you considered making your own cheese at home but aren't sure where to start? This book has all the answers to help get you going! Millions of us enjoy cheese, either as a snack or as an alternative to a dessert after a meal. The range of cheese available is immense and is expanding all the time, as artisans conjure up new and exciting flavours that appeal to our ever developing taste buds. If you ever thought that

making your own cheese at home was something that you would like to try, the good news is that it isn't as hard as you first thought. With this book, *Artisan Cheese Making at Home: The Art of Making Your Own Handcrafted Cheeses*, you could soon be making delicious, rustic and unique cheese that you could eat or sell, with chapters that provide you with: A guide to the basics Equipment you will need The all-important ingredients 100 total recipes Some recipes for beginners Recipes for more advanced cheese making And more... Cheese is a delicious accompaniment to many other foods and when you make individual and unique ones, they become even more so. From basic fromage blanc, to more complex ones like American style brie, there is sure to be a cheese that will suit your taste buds and with *Artisan Cheese Making at Home* it will be much easier to succeed. Get a copy and see what you can achieve!

[How to Make Cheese](#) - Harold Crisp 2017-10  
How To Make Cheese: Delicious Gourmet

Cheesemaking Recipes And Dishes Made With Your Own Organic Cheese Cheese has been around for thousands of years, and it is something that is enjoyed worldwide even to this day. We all love to have that slice of cheese or spread of cheese with our crackers or piece of bread, and of course there are the countless dips and delicacies that we have fall in love with. If you have ever tried cheese as a dessert, you know just what I am talking about, and if you have ever had a cheese homemade dip, you are sure to be craving that delicacy every time you have bread or crackers. There is nothing at all wrong with cheese, and there are so many benefits that you can't help but keep it as your go to snack no matter where you are in your life. Cheese is high in protein, calcium, and other awesome nutrients that is going to fuel your day and keep you going all day long. It is hard not to fall in love with cheese, but there is one drawback. You have go to the store and buy it. Who wants to be in line at the store and wait and

wait while the checker is getting all of the other people out of the way, and still wait while you get your own order taken care of. Now, you can make cheese yourself, in the comfort of your own home, and with the freedom of your own ingredients. You can make the kind of cheese that you want, and you can make as much of it as you want. Avoid all the chemicals and preservatives, and rest easy knowing that this is the best cheese that you can have. Learn how to make variations in cheeses you know to make them divine Have fun and learn different recipes Modify and indulge in all kinds of cheese that you are used to buying Learn skills that you are going to need to make even more cheeses And more! Buy your book "How To Make Cheese: Delicious Gourmet Cheesemaking Recipes And Dishes Made With Your Own Organic Cheese" by scrolling up and clicking "Buy Now with 1-Click" button!

**Organic Cheese Making for Beginners** - Tina Sams 2015-07-22

Many store-bought cheeses are loaded with artificial ingredients that not only affect the flavor of the cheese but it can make it unhealthy for you as well. If you are a fan of cheese, you may want to think about making your own organic cheese at home. If you are ready to give organic cheese making a try, this book is the perfect place to start. In this book you will receive the following: - An introduction to organic cheese making - A collection of twenty-five recipes for organic homemade cheese If you are ready to give organic cheese making a go, simply pick a recipe from this book and give it a try!

**The Modern Cheesemaker** - Morgan McGlynn  
2019-03-21

The Modern Cheesemaker shows you how to make 18 cheeses, from the rich and gooey, to the wonderfully stinky, and all the cheeseboard favourites - including simple, fresh cheeses such as mozzarella and ricotta, working up to salty and versatile halloumi, feta and paneer, perfect,

melting Swiss cheese, through to aged Cheddar and Brie. Starting from the very basics of the making process, with a guide to milk types and the seasonal nature of cheese, The Modern Cheesemaker will deepen your understanding of this essential ingredient and its production. The equipment you will need is thoroughly explained and readily available and by following the easy-to-use instructions and Morgan McGlynn's expert tips, you'll soon learn how to become your own artisan cheesemaker. To reap the rewards of your hard work, there are over 40 recipes for delicious cheese-based dishes to make, along with flavouring cheese and suggested accompaniments.

**Making Great Cheese at Home** - Barbara J. Ciletti 1999

White Goat Cheddar, Danish Blue, Stilton, Holland Gouda. If you're confident in the kitchen and crave cheese, you can learn to make it at home. Each of these 30 recipes is rated by difficulty: Easy would be the soft French cheese,

Fromage Blanc; Medium, due to the handwork, patience, and time, would be Stilton; and Difficult, for those who enjoy a challenge and love puttering about the kitchen, would be Camembert, because it takes about 9 hours to complete the processes. Each recipe alerts you to the amount of time involved, and how best to store your finished cheese. You're likely to own some of the supplies and equipment required, and the recipe will alert you when a cheese requires specific products or molds, all of which are easily obtainable. So what could be better than impressing your dinner guests with homemade Feta with pita chips, or that Feta Spinach Olive Pie recipe that incorporates it!

**The Complete Guide to Making Cheese, Butter, and Yogurt at Home** - Richard Helweg 2010

This book teaches the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other cheeses in addition to sour

cream, yogurt, and butter. For anyone with a desire to start experimenting with dairy products at home, this book is the ideal starting point.

**American Farmstead Cheese** - Paul Kindstedt 2005

American Farmstead Cheese is the essential resource for aspiring and experienced cheesemakers. The book is packed with cheesemaking history, technique, artistry, and business strategies. Paul Kindstedt explores the rich traditions of European and early American cheeses and their influence on today's artisan and farmstead cheesemakers. Kindstedt combines his love for small scale cheese production with his scientific expertise to provide a wealth of practical resources.

*Classic Snacks Made from Scratch* - Casey Barber 2013-02-19

Learn to make your favorite brand-name snacks and confections using all natural ingredients in this "masterpiece of reverse engineering"

(SeriousEats.com) A cream-filled chocolate cupcake for dessert. Caramel popcorn while watching a movie. An ice cream sandwich on a hot summer day. Everyone enjoys indulging in their favorite guilty pleasures. But wouldn't it be nice if junk food wasn't full of junk? With Classic Snacks Made from Scratch, you can make your own beloved snacks and vending machine classics using all-natural ingredients. You'll discover that these simple, preservative-free recipes taste better than the brand-name originals! This volume includes seventy salty and sweet recipes, including:

- Nutter Butters®
- Nacho Cheese Doritos®
- Funyuns®
- Klondike® Bars
- Animals Crackers
- Creamsicles®
- Sour Patch™ Kids
- Cinnamon Pop Tarts®

**Making Your Own Cheese** - Paul Peacock  
2011-07-01

Not everyone can keep a cow, but everyone can make cheese. This book shows you the very basic equipment needed to make your own

cheese: the ingredients, including different milks, herbs and flavours; how to make a simple cheese; and how to produce some of the worlds speciality cheeses such as Roquefort, Brie and Edam. You will find recipes for making many cheeses at home. Whether you are making a cheese cake, a ricotta-based pudding or a stonking salty blue, this book is a cheese lover's guide to making their own favourite food and there are some recipes for the biscuits to go with it, too.

**Mastering Artisan Cheesemaking** - Gianacis Caldwell  
2012-09-19

"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. Mastering Artisan Cheesemaking will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianacis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"--

**Home-Made Cheese** - Paul Thomas 2016-11-30  
Featuring 40 classic cheeses, including mozzarella, Cheddar, Stilton, Gouda, Brie and other popular varieties, this book tells you all you need to know about how to set up a home dairy.

It covers the importance of foodsafety and hygiene; where and how to source milk; an accessible overview of the biochemical processes involved; and essential techniques such as milling, draining, pressing, salting, rind-washing, introducing moulds or yeasts, maturing and storing. With over 475 photographs and a user-friendly troubleshooting section, this volume will enable you to develop the skills required, whatever your previous experience or level of expertise.

Home Cheese Making in Australia - Valerie Pearson 2018-02-01

Learn to make cheese in your own kitchen with simple instructions and easy to follow recipes.  
*Make Your Own Cheese* - Caleb Warnock 2016-07-11

The author of *Forgotten Skills of Self-Sufficiency* offers a step-by-step guide to making delicious, all-natural cheese from scratch. With his Backyard Renaissance Collection of how-to guides, Caleb Warnock has been helping people

rediscover the simple pleasures of self-reliance. In *Make Your Own Cheese*, Warnock shares expert tips and simple cheesemaking techniques for a healthier, lower-cost alternative to store-bought, processed cheese. Warnock teaches readers how to make twelve varieties of cheese

using techniques for both the beginning cheese chef and those interested in self-reliant recipes. Featured cheese varieties include mild, medium and sharp cheddar; cottage cheese; cream cheese; queso fresco; and more!