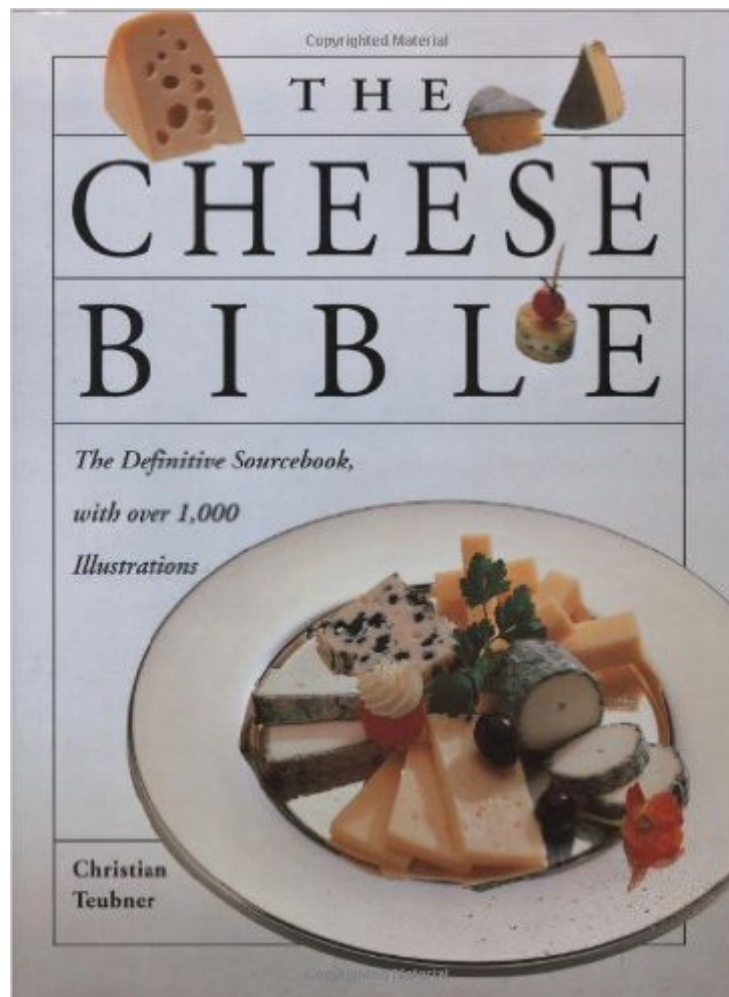


The book was found

The Cheese Bible



Synopsis

What dish doesn't taste better with cheese? Whether it's a pizza or potato topping, a tasty addition to soups and salads, the main ingredient, or all by itself, cheese is a flavorful and versatile favorite. This delectable volume is the definitive sourcebook to what just might be the world's most popular food. From the first chapter, What Is Cheese?, to the comprehensive Cheese Glossary, to the detailed cooking techniques and scrumptious cuisine, The Cheese Bible provides a wealth of information on this irresistible favorite. Delicious recipes--both simple nibbles and elaborate guest impressers--show how cheese adds new excitement to almost any food. There's even a chapter on the classic combination: Cheese and Wine. --This text refers to the Paperback edition.

Book Information

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Customer Reviews

As my two standard cheese reference books were in dire need of updating, I went in search of the perfect replacement. This is it. It's structure is an introduction to cheese making and regulation in general; followed by a cheese encyclopedia dealing with the making of a family of cheeses for which an astoundingly broad range of variants are described; this is followed by a chapter on buying, storing, cutting etc ... i.e. everything you need to know about handling cheese. This is followed by about 100 pages of recipes using cheese. The book is lavishly illustrated, enabling you to identify and check the quality of nearly all cheeses. The structure of cheese families and their many variants makes it easy to relate the information about cheeses in general to the handcrafted cheeses available in your region. It contains the most comprehensive list of cheeses I have ever

seen. There is an index in back for the encyclopedia and the cheese names are in boldface type, but it still may take a bit to find a cheese in which you are interested in the text. The illustrations in addition to providing illustrations of a particular cheese often show the cheese in various stages of aging. This is of particular use for cheeses whose use changes with age or whose peak stage of aging is of limited duration. This book may be intimidating to someone with no previous experience in cheeses outside the two or three American standards. But for anyone who has broadened their tastes into imported or handcrafted cheeses, this is a perfect volume.

I think that just about anything is better with cheese, so this book is right up my alley. Even if you aren't a cheese addict, you will find this book to be an interesting and useful resource. The book is divided into two basic parts: an encyclopedia of cheese types and recipes with cheese as a principal ingredient. The encyclopedia is amazingly thorough - both in the varieties of cheese discussed and in their analysis of the history and processes behind them. I particularly liked that the authors organized their presentation of cheeses into categories and subcategories of similar cheeses. Very useful. Also, it was nice that they included some of the more pedestrian cheese varieties. Too often books like this focus exclusively on varieties that are rare and exotic - these specialties are fun for special occasions and to read about, but they are frequently hard to find and not always practical for everyday cooking. Even though the recipes are not particularly flashy, they are well-designed to showcase special characteristics of the applicable cheeses. A lot of effort clearly went into this book, and it pays off. Oh, and lots of nice color pictures to browse through.

An excellent coverage of cheeses with beautiful, clear photographs of the cheeses and the great tempting recipes. I searched for years to locate Rougette cheese (my favorite) in books and on line and this book is the first to not only describe it but have a photo as well! (A bit more in depth info would be nice) An excellent book to own and a good complement to "The Cheese Companion" by Judy Ridgway. p.s. I finally found and was able to order this cheese from Murray's Cheese Shop in N.Y.

When it comes to editing job on the subject of Cheese, too many times, editing job is poorly done. This book is a fine example of how edit a great research. From cover to cover over 1000 illustrations and clear pictures ... Yum, it's really appealing when it comes to food presentation. For this great subject, Chef Christian Teubner let a master in cheese give clear technical explanation. Dr. Heinrich Mair-Waldburg, head of Institute of Dairying in Germany, offers his knowledge. Most

aspects of the cheese making are covered with numerous photography from artisanal cheese making. Since a picture is worth 1000 words... if you have any interest in cheese, you can't pass this reference book. Every category is revisited with clear pictures. Mountain cheese (rarely presented as a category), Cheddar, Semi-Hard cheese, Pasta Filata, Gouda, Goutaler, Leerdamer... Smoked varieties, Brined cheese as Feta and Mediterranean Halloumi. Semi-firm Trappist, numerous Blue-veined cheese, variety of Quark, Ricotta and Fresh cheeses; numerous farmers Goat and also a wide variety of processed cheeses are presented in the first 110 pages. With so many pictures, you don't have to be a cheese-maker to enjoy. Then come some real things: Cheese in your menu. Fourteen pages of Cold cheese dishes, eight pages of Salads, eight pages of Soups, fourteen pages of Eggs, toast and casseroles; sixteen pages of Pasta, Polenta and Risotto; eight pages of Fish, Meat and Poultry; twelve pages for Vegetables and Potatoes; six pages for Fondue and Raclette; twenty four pages for Baking with cheese including cheesecake, crusty cheese rolls, tangy cheese torte, gougiers, numerous pizza... and six pages of Desserts from Quark gratin to Bohemian pancakes... Yahoo! I certainly forgot numerous interesting pages but I can't wait to go back to my kitchen to see which recipe I am going to make today. I could resume in saying wonderful original and traditional recipe, accurate technical information and artistic illustrations made this book one of the premier of my library. For those of you who can read German, I could recommend "Das große Buch vom Käse".

If you love cheese, this book is for you. As more and more restaurants offer quality cheese courses, it is worthwhile to have this book around so you know what is and is not worth trying. Even seasoned tasters will enjoy the tone of the text and the content. The recipes are simple and clear, with a structure that should appeal to even amateur home chefs.

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Grilled Cheese Kitchen: Bread + Cheese + Everything in Between
The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza
The Bible Study for Beginners Series: Learn the Bible in the Least Amount of Time: The Bible, Bible Study, Christian, Catholic, Holy Bible, Book 4
The Bible: How to Read, Study, and Understand the Bible (The Bible, Bible Study, Christian, Catholic, Holy Bible)
The Cheese Bible Bible Dictionary Collection - Deluxe Study Edition (KJV Bible, Smith's Bible Dictionary, Easton's Bible Dictionary, over 40,000 Links)
The Cheese Monkeys: A Novel In Two Semesters
Mac and Cheese (I Can Read Level 1)
WHO MOVED MY CHEESE? for

Kids Geronimo Stilton #2: The Curse of the Cheese Pyramid The Cheese Experiment (Geronimo Stilton #63) The Everything Kids' Cookbook: From mac 'n cheese to double chocolate chip cookies - 90 recipes to have some finger-lickin' fun The Murray's Cheese Handbook: A Guide to More Than 300 of the World's Best Cheeses Tasting Wine and Cheese: An Insider's Guide to Mastering the Principles of Pairing The Whole Goat Handbook: Recipes, Cheese, Soap, Crafts & More Melt: The Art of Macaroni and Cheese Mac & Cheese: More than 80 Classic and Creative Versions of the Ultimate Comfort Food Making Cheese, Butter & Yogurt: (Storey's Country Wisdom Bulletin A-283) (Storey Country Wisdom Bulletin)

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