

Cheese The Essential Guide To Cooking With Cheese Over 100 Recipes

The past two decades have seen a revival in the popularity and availability of British hand-made cheeses. Sarah Freeman set out in the spirit of discovery to write a companion guide to this unique industry, in the belief that knowing the cheeses and understanding how they are made can only enhance our enjoyment of them. THE REAL CHEESE COMPANION is the result of her extensive research. During her visits to cheesemakers – from Southeast England to the Scottish Highlands – she watched, asked questions, tasted and then went away to develop a unique collection of recipes and serving suggestions. Using an enormously varied selection of cheeses – from goat to cow, soft and creamy to hard and crumbly, white to blue-veined – she presents a mouth-watering selection of dishes such as 'Cerney' and Haddock Fish Cakes, 'Somerset Brie' and Garlic Mushrooms, Poached Chicken Breasts with 'Harbourne Blue' and Brandy Sauce.

A resource for those interested in starting a small-scale creamery.

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.

Winner of the 2018 James Beard Foundation Cookbook Award in "Reference, History, Scholarship" Winner of the 2017 André Simon Drink Book Award Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Wine, Beer & Spirits" From Peter Liem, the lauded expert behind the top-rated online resource ChampagneGuide.net, comes this groundbreaking guide to the modern wines of Champagne--a region that in recent years has undergone one of the most dramatic transformations in the wine-growing world. This luxurious box set includes a pullout tray with a complete set of seven vintage vineyard maps by Louis Larmat, a rare and indispensable resource that beautifully documents the region's terroirs. With extensive grower and vintner profiles, as well as a fascinating look at Champagne's history and lore, Champagne explores this legendary wine as never before.

The Old Fashioned

Champagne

The Essential Guide from the Pairing Pros

The Essential Guide to Cooking with Cheese, Over 100 Recipes

Disney Zootopia

French Cheeses

Mastering the Elements of Good Cooking

Cheese & Wine

Full of original, ingredient-driven recipes for cocktails, mixers, garnishes, and bitters, this book by a cocktail expert for master chefs shows readers how to transform spirits and flavors into inspiring, mouthwatering drinks. In bars and restaurants across America, drinkers are being exposed to the artistry of the modern cocktail. Alchemy in a Glass takes readers on a journey of the palette and teaches them the art of balancing flavors, mixers, and spirits with the expert guidance of cocktail craftsman Greg Seider. Seider, who has created cocktail programs for top bars and restaurants in New York and Los Angeles, approaches cocktail creation as the art of understanding how flavors work together and develop over the course of a drink. He prizes the use of fresh, seasonal, and homemade ingredients to infuse and garnish his drinks. Drawing on his experience developing cocktail programs for chefs such as Eric Ripert, Seider goes beyond recipes to show readers how flavors work, giving them blueprints for constructing a balanced drink. Seider shares inspired recipes for more than fifty original cocktails as well as classics with a twist and recipes for bitters, garnishes, infusions, and elixirs. This is the perfect companion book for food lovers and a must for home mixologists.

2016 International Association of Culinary Professionals Award Finalist! Beer has reclaimed its place at the dinner table. Yet unlike wine, there just aren't many in-depth resources to guide both beginners and beer geeks for pairing beer with food. Julia Herz and Gwen Conley are here to change that. As you start your journey, you'll learn all about the effects aroma, taste, preference, and personal experience can have on flavor. Just as important, you'll become a tasting Anarchist--throw out the conventional advice and figure out what works for you! Then, on to the pairing. Begin with beer styles, start with your favorite foods, or join the authors on a series of wild palate trips. From classics like barbecue ribs with American Brown Ale to unusual matches like pineapple upside-down cake with Double India Pale Ale, you'll learn why some pairings stand the test of time and you'll find plenty of new ideas as well. With complete information for planning beer dinners and cooking with beer, tips from pro brewers, and geek-out science features, Julia and Gwen will make sure you never look at beer--or food--the same way again!

An accessible guide to selecting, cooking with, and makingcheese From a pungent Gorgonzola to the creamiest Brie, the world ofcheese involves a vocabulary of taste second only to wine. With the rise of artisanal cheeses, this once humble foodmade from curdled milk is now haute cuisine. And to make the newworld of cheese less intimidating, Laurel Miller and ThalassaSkinner have created a handy primer to selecting cheese, pairingcheese with wine, cooking with cheese, and making cheese. InCheese For Dummies, everyday cheese lovers will learn how tobecome true cheese connoisseurs. Not only will readers get a look at how different cheeses aremade around the world, in Cheese For Dummies, they'lldevelop enough of a palate to discern which cheese is right forthem. 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 mainstreamgrocery stores, the everyday cheese lover needs more than simplyhis 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 specialoccasion.

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.

A Bible for the Cheese Obsessed

Creative Gatherings and Self-Care with the Cheese By Numbers Method

World Cheese Book

The Essential Guide to Cooking with Eggs, Over 120 Recipes

The Book of Cheese

Who Moved My Cheese?

Essential Guide to Back Garden Self Suff

A Guide to Building a Business

The ultimate cheese compendium—the only illustrated cheese guide on the market—with profiles of more than 400 cheeses from around the world, maps of their production, and guides for the perfect pairings.

Looks at baby animals, including a sea turtle, sea lion, dolphin, and otter, that live in the water.

David Dyer's astonishing novel The Midnight Watchis based on the true story of the SS Californian, the ship that sawtheTitanic'sdistress rockets and yet, unfathomably, did nothing. A psychological thriller. Sometimes the smallest of human failings can lead to the greatest of disasters On a wretchedly cold night in the North Atlantic, a steamer stopped in an icefield sees the glow of another ship on the horizon. Just after midnight the first of eight distress rockets is fired. Why did theCalifornian look on while theTitanicsank? As soon as Boston Americanreporter John Steadman lays eyes on the man who stood the midnight watch on the Californian, he knows there's another story lurking behind the official one. Herbert Stone must have seen something, and yet his ship did nothing while the calamity took place. Now Stone, under his captain's orders, must carry his secret in silence, while Steadman is determined to find it out. So begins a strange dance around the truth by these three men. Haunted by the fifteen hundred who went to their deaths in those icy waters, and by the loss of his own baby son years earlier, Steadman must either find redemption in the Titanic's tragedy or lose himself. Based on true events, The Midnight Watchis at once a heart-stopping mystery and a deeply knowing novel – about the frailty of men, the strength of women, the capriciousness of fate and the price of loyalty.

An Amazon 2013 Best of the Year Pick The French, sans doute, love their fromages. And there's much to love: hundreds of gloriously pungent varieties–crumbly, creamy, buttery, even shot through with bottle-green mold. So many varieties, in fact, that the aspiring gourmand may wonder: How does one make sense of it all? In The Whole Fromage, Kathe Lison sets out to learn what makes French cheese so remarkable–why France is the “Cheese Mother Ship,” in the words of one American expert. Her journey takes her to cheese caves tucked within the craggy volcanic rock of Auvergne, to a centuries-old monastery in the French Alps, and to the farmlands that keep cheesemaking traditions alive. She meets the dairy scientists, shepherds, and affineurs who make up the world of modern French cheese, and whose lifestyles and philosophies are as varied and flavorful as the delicacies they produce. Most delicious of all, she meets the cheeses themselves–from spruce-wrapped Mont d’Or, so goeey it’s best eaten with a spoon; to luminous Beaufort, redolent of Alpine grasses and wildflowers, a single round of which can weigh as much as a Saint Bernard; to Camembert, invented in Normandy but beloved and imitated across the world. With writing as piquant and rich as a well-aged Roquefort, as charming as a tender springtime chèvre, and yet as unsentimental as a stinky Maroilles, The Whole Fromage is a tasty exploration of one of the great culinary treasures of France.

Alchemy in a Glass

An Expert's Guide to French Cheese

The Swiss Cheese Theory of Life

A Guide to High-Quality Artisan Farmhouse Cheeses

A Guide

The Essential Guide to Discovering Cheeses You'll Love

Adventures in the Delectable World of French Cheese

The Beginner's Guide to Cheese Making

A French master fromager shares over 30 years of expertise in selecting, storing, and serving cheese - from Abondance to Valen ç ay 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, Roquefort, Valen ç ay - which have been granted the appellation d'origine prot é g é e 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.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

The Philadelphia institution and self proclaimed “Culinary Pioneers Since 1939” offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

From lauded cheesemonger and creator of the popular blog Cheese Sex Death, a bible for everything you need to know about cheese For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose, Cheese Sex Death is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

Mastering Cheese

Lessons for Connoisseurship from a Ma î tre Fromager

Eggs

Cheese For Dummies

An Essential Guide to the Original Whiskey Cocktail

The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region

Grilled Cheese

Easy Recipes and Lessons to Make Your Own Handcrafted Cheeses

The timeless guide to culinary creativity and flavor exploration, based on the wisdom of the world's most innovative chefs Eight years in the making, The Flavor Bible is a landmark book that will inspire the greatest creations of innovative cooks and chefs by serving as an indispensable guide to creativity and flavor affinities in today's kitchen. Cuisine is undergoing a startling historic transformation: With the advent of the global availability of ingredients, dishes are no longer based on geography but on flavor. This radical shift calls for a new approach to cooking -- as well as a new genre of "cookbook" that serves no to document classic dishes via recipes, but to inspire the creation of new ones based on imaginative and harmonious flavor combinations. The Flavor Bible is your guide to hundreds of ingredients along with the herbs, spices, and other seasonings that will allow you to coax the greatest possible flavor and pleasure from them. This astonishing reference distills the combined experience of dozens of America's most innovative culinarians, representing such celebrated restaurants as A Voce, Babbo, Blue Hill, Café Atlántico, Chanterelle, Citronelle, Gramercy Tavern, the Herbfarm, Jardinière, Jean Georges, Le Bernardin, the Modern, Moto, and the Trellis. You'll learn to: explore the individual roles played by the four basic tastes -- salty, sour, bitter, and sweet -- and how to bring them into harmony; work more intuitively and effectively with ingredients by discovering which flavors have the strongest affinities for one another; brighten flavors through the use of acids -- from vinegars to citrus juices to herbs and spices such as Makrut lime and sumac; deepen or intensify flavors through the layering of specific ingredients and techniques; and balance the physical, emotional, mental, and spiritual aspects of cooking and serving an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from the country's most respected chefs and pastry chefs, The Flavor Bible is an essential book for every kitchen library. For more flavor inspiration, look for The Vegetarian Flavor Bible

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.

From Afrim Pristine, the internationally-renowned maître fromager and host of Food Network Canada's Cheese: A Love Story, comes a cookbook and all-encompassing cheese guide featuring everyone's favorite ingredient. Afrim Pristine may possess the most distinguished professional title a cheesemonger could ask for--maitre fromager--but if you ask him what business he's in, he'll tell you he sells happiness. That's because cheese is inextricably linked to wonderful memories and celebrations for so many of us. No matter the occasion, cheese and cheesy dishes are always greeted with a smile. In his first cookbook, Afrim is here to teach you the basics of more than 55 cheeses. You'll learn about the best ways to buy and store cheese, how to pair different cheeses with different beverages and how to create the cheese board of your dreams. And with his signature sense of humor and warmth, Afrim offers 60 easy and enticing recipes for every mealtime, including a bonus chapter called Low Risk, High Reward, for those moments when you're looking to simply eat cheese with the perfect accompaniment. Alongside Afrim's best dishes are 20 masterpieces from the world's top chefs--everyone from Daniel Boulud, Claudio Aprile, Anthony Walsh, and Rob Gentile to Chuck Hughes, Anna and Michael Olson, Bob Blumer and more. With personal anecdotes and helpful information, creative and delicious recipes, and beautiful photography, For the Love of Cheese is sure to bring joy to your kitchen and your heart.

Paula Lambert is a godsend to cheese lovers everywhere. She so yearned for delicious cheese that she built her own factory, the Mozzarella Company, in Dallas, Texas. The Cheese Lover's Cookbook and Guide is her indispensable resource on buying, storing, cooking, and serving cheese, and even making your own cheese at home. In more than 150 recipes, Lambert presents a down-to-earth approach to cooking with many varieties, whether it's Gruyère, Camembert, or just tried-and-true Cheddar. Learn to put the cheeses you love into every meal, from appetizers like a Savory Herbed Cheesecake to such desserts as an Orange-Ricotta Almond Tart. With so many wonderful cheeses available, it can be difficult to choose among them. To help navigate this abundance of riches, The Cheese Lover's Cookbook and Guide contains descriptions of a hundred cheeses by taste, texture, country of origin, and type of milk used to make them, as well as suggestions on selecting cheeses and putting together a cheese course when entertaining. Reflecting various influences -- Southern, Mexican, Southwestern, and Italian -- The Cheese Lover's Cookbook and Guide is at once international and familiar, and always full of flavor. Because Lambert is a cheesemaker, she is not afraid to experiment in the kitchen, and she shares her delicious results. From the bold and unusual Artichoke, Spinach, and Goat Cheese Spring Rolls to the delicious and traditional Fettuccine ai Quattro Formaggi, cheese is the main focus in each of these artfully creative recipes. She also includes recipes for courageous and unintimidated cooks to make their own Crème Fraîche, Fresh Cream Cheese, Cottage Cheese, Mascarpone, Ricotta, Queso Blanco, and Aged Tomme at home. For home chefs and anyone interested in learning more about the delicious world of cheese, The Cheese Lover's Cookbook and Guide is ideal. Every cheese lover will be thrilled with the mouth-watering results.

Cheese

Over 100 Recipes, with Instructions on How to Buy, Store, and Serve All Your Favorite Cheeses

A Field Guide to Cheese

The Whole Fromage

50 Recipes to Make You Melt

A Guide to Selecting, Pairing, and Enjoying

A Connoisseur's Guide to the World's Best

How to Select, Enjoy, and Pair the World's Best Cheeses

The brothers Kevin and Seamus Sheridan founded Sheridans Cheesemongers in 1995. Today, they are a brand name for cheese in Ireland, Europe, and the United States. Their distinctively branded crackers and biscuits are available at more than seventy retailers, such as Dean & DeLuca, Murray’s, and Zingerman’s. Together, they are a veritable cheese master class: absolutely everything you could possibly want to know about not only the great cheeses of the world but also the fascinating little handcrafted cheeses, those individual masterworks that showcase some cheese maker’s genius, and also the specialty cheeses you may not think of first but may find that you enjoy far more than some of the bigger names.Sheridans’ Guide to Cheese is a complete guide to cheese for both novice cheese lovers and mature connoisseurs alike. There’s not much Kevin and Seamus have

to say on the subject that isn't worth hearing?or reading?and this compendium is an indispensable handbook on cheese. Inside you'll find a country-by-country and style-by-style guide to cheeses of the world and heaps of practical advice on selecting, buying, aging, and storing cheese, as well as tasting notes to help you appreciate every kind you try. This is also an invaluable resource for assembling an ideal cheese plate, wine- and flavor-pairing notes, and even, here and there, a few useful recipes (such as a simply perfect risotto, which Seamus was taught in Italy by a parmesan maker).Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Toasted golden in a pan or browned to melty perfection under the broiler, grilled cheese is the ultimate comfort food -- and a meal in itself. And believe it or not, it just got better. Author Marlena Spieler has created 50 mouthwatering new takes on this fromagophile's favorite. Her tantalizing pairings range from hearty Sage Sausage and Jack Cheese with Preserved Lemon to Melted Alpenzell, Emmentaler, Pear, and Cumin. There are also plenty of new twists on the tried and true, such as Smoky Bacon and Cheddar with Chipotle Relish or Fresh Mozzarella, Prosciutto, and Fig Jam. Oozing with cheese suggestions, an array of quick-to-make mustards, and tips on choosing the perfect bread for each sandwich, this cookbook will make anyone stand up and say "cheese!"

Lists locations, ingredients, complementary wines, age span, and history for 350 French cheese varieties

The Swiss Cheese Theory of Life is a book about Resiliency. Using Swiss Cheese as a metaphor for life itself, we explore ways to get through the holes rather than get stuck in them. Swiss is not like any other cheese and neither are you! This book will give you an opportunity to learn quick, easy and effective skills that will last a lifetime. Take a bite into The Swiss Cheese Theory of Life and experience a new and better way of living right now.

Making Cheese, Butter & Yogurt

The World Encyclopedia of Cheese

A Freewheeling and Informative Guide

The New Rules of Cheese

The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs

Pen Drawing

Salt, Fat, Acid, Heat

For the Love of Cheese

American tavern owners caused a sensation in the late eighteenth century when they mixed sugar, water, bitters, and whiskey and served the drink with rooster feather stirrers. The modern version of this "original cocktail," widely known as the Old Fashioned, is a standard in any bartender's repertoire and holds the distinction of being the only mixed drink ever to rival the Martini in popularity. In *The Old Fashioned*, Gourmand Award–winning author Albert W. A. Schmid profiles the many people and places that have contributed to the drink's legend since its origin. This satisfying book explores the history of the Old Fashioned through its ingredients and accessories—a rocks glass, rye whiskey or bourbon, sugar, bitters, and orange zest to garnish—and details the cocktail's surprising influence on the Waldorf-Astoria Hotel and the Broadway musical scene, as well as its curious connection to the SAT college entrance examination. Schmid also considers the impact of various bourbons on the taste of the drink and reviews the timeless debate about whether to muddle. This spirited guide is an entertaining and refreshing read, featuring a handpicked selection of recipes along with delicious details about the particularities that arose with each new variation. Perfect for anyone with a passion for mixology or bourbon, *The Old Fashioned* is a cocktail book for all seasons. Nothing tastes better than homegrown produce and there's nowhere better to grow it than in your own back garden. This guide contains the traditional, tried-and-tested skills that turn dreams into reality.

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.

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

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Sheridans' Guide to Cheese

An Illustrated Treatise

The Essential Guide

Canadian Cheese

An A-Mazing Way to Deal with Change in Your Work and in Your Life

Beer Pairing

Pairings, Recipes, Style, Attitude

Offers detailed descriptions of the unique characteristics and tastes of two hundred varieties of cheese in an alphabetical listing that explains how to select the best cheeses, recommended wine pairings, and tips on shopping and storage.

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 finest selection: Tasting notes - Over 750 cheeses - How to enjoy The most comprehensive guide to cheese. Discover the flavor profile, shape, and texture of every cheese. *World Cheese Book* is for the adventurous cheese lover. It takes you on a tour of the finest cheese-producing countries in the world, revealing local traditions and artisanal processes. Images of each cheese (inside and out), step-by-step techniques that show how to make cheese, and complimentary food and wine pairings make this a truly exhaustive, at-a-glance reference.

Provides twenty-two lessons on cheese, including tasting plates, cheesemaking, and ordering cheese service.

The Art of the Cheese Plate

Recipes and Wisdom from the Cheese Boutique

Farmstead and Artisan Cheeses

Cheese Sex Death

The Flavor Bible

Di Bruno Bros. House of Cheese

A Guide to Wedges, Recipes, and Pairings

Cheese Primer

From the James Beard Award-winning author: a "simple, easy to use and informative" guide to a global array of cheeses and their best wine pairings (San Antonio Express-News). The bestselling author of *The Cheese Course* presents a new guide to enjoying one of the most basic yet sophisticated culinary delights: cheese and wine. Janet Fletcher leads readers on an international tour of seventy cheeses, exploring the best wine pairings and serving suggestions. From Oregon's autumnal Rogue River Blue to aromatic Brin d'Amour evocative of the Corsican countryside, cheese lovers will savor the range of textures, flavors, and colors. Featuring mouth-watering color photography and detailed, informative text, this collection of cheeses and the wines that go with them will inspire perfect pairings.

This new edition of a bookshelf staple is a beautifully illustrated compilation of the best 100 egg recipes. Each chapter focuses on a way to cook eggs, from boiling, frying, poaching to baking and scrambling, and illustrates how to make the perfect omelette, mousse, soufflé and custard. Classic egg recipes are given a modern twist such as Hollandaise Sauce, Eggs Benedict, Lemon Soufflé, Crème Caramel and Pavlova with Summer Fruits. Exciting dishes boast new combinations of flavours or showcase a lighter, simpler style of cooking such as Soft Boiled Duck Egg with Asparagus Spears, Poached Egg Caesar Salad and Pistachio Crème Brulée.

Cheese has been a lifelong passion for Michel Roux, initially inspired by early visits to French markets and fuelled by extensive travels around the world discovering new cheeses. Here he offers a wealth of advice on cheese and a fantastic collection of over 100 recipes for inventive canapés, comforting soups, tempting starters and snacks, sensational salads, original fish and meat dishes, mouth-watering pasta, rice and vegetable dishes, and delectable desserts. In addition to the great cheese classics, such as fondue, tartiflette, Parmesan soufflés and gnudi, Michel offers a host of creative ideas with original flavour combinations: try Roquefort pizza with pear, honey and almonds; roasted peppers with halloumi; or filo-wrapped feta and watermelon, for example. The recipes are versatile too, so you can use whichever cheeses are available to you. The ultimate guide to cooking with cheese from a legendary chef, this is a book for all cheese lovers.

A fun and quirky guide to the essential rules for enjoying cheese, including tips on selecting and tasting different varieties, serving and pairing cheeses, as well as a brief history on cheese and a rundown of how cheeses are made. 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 palette 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 Essential Guide to Handcrafted Cocktails

Fromages

The Real Cheese Companion

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

A Guide to the Best Handmade Cheeses of Britain and Ireland

That Cheese Plate Will Change Your Life

The Cheese Lover's Cookbook & Guide

This is an authoritative fact-packed guide to the cheeses of the world, combined with a fabulous collection of over 100 recipes.

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.

*This book succeeds by matching some of the world's greatest cheeses with unexpected, seasonally inspired flavors and textures and presents a composed cheese plate as a fun, modern, and accessible option for delicious entertaining. Master delicious, sophisticated entertaining with acclaimed chef-fromager Tia Keenan's foolproof pairings and quick recipes for elegant cheese plates and inspired accompaniments. A perfect gift for any host or cheese lover, *The Art of the Cheese Plate* offers clear directions and expert tips for perfect cheese plates and creative condiments. Composed plates showcase great European and American cheeses and bespoke accompaniments for every occasion. Full provenance information and tasting notes enable the reader to find or substitute the cheeses according to availability, season, and taste. Recipes are quick and simple, utilizing a few key techniques. Delight in each unexpected combination, including Bücheron with Tandoori Cashews, L'Amuse Gouda Signature with Coffee-Hazelnut Crisps, Marcelli Formaggi Ricotta Pepperoncini with Basil and Preserved Lemon Pesto, and Jasper Hill Creamery Winnimere with Mosto Cotto Glazed Bacon.*