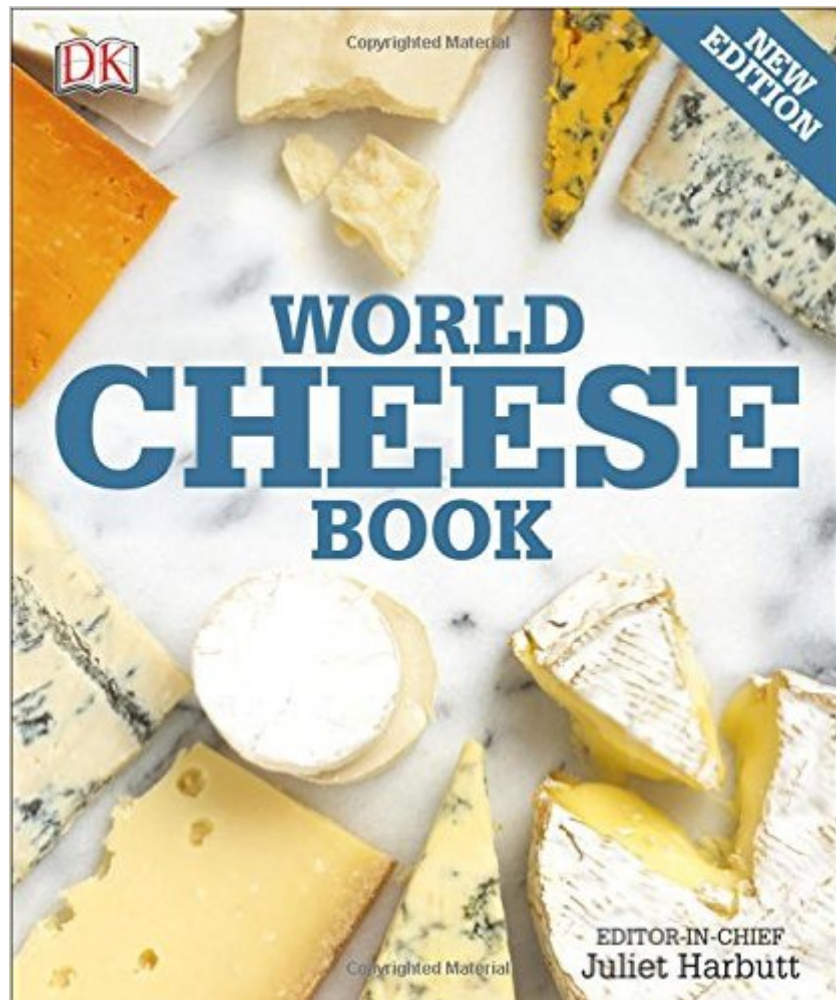


The book was found

World Cheese Book



Synopsis

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

Book Information

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Agricultural Sciences > Animal Husbandry #3116 in Â Books > Engineering & Transportation > Engineering

Customer Reviews

My husband loves cheese particularly the strong kind. And when I saw this title in the Tasty DK boutique I knew that it could be interesting for my husband. Whenever he can try something new, he will jump on the opportunity. I remember driving in the country once and he saw a sign announcing you can purchase fresh goat cheese at a farm. Needless to say that he had to stop and try it out. So we went to the farm, entered the small store and tasted goat cheese... Personally, I couldn't care

less about it because I find it tastes as the animal smells. But he liked it and purchased some on the spot. I will admit I am picky about cheese. While I like the soft and semi-soft kind, my husband prefers the strong and flavored ones. Mind you I am always willing to try it and sometimes I discover some new flavours of cheese that I like. The book is divided into 12 sections: Introduction: understanding cheese, using this book, fresh cheeses, aged fresh cheeses, soft white cheeses, semi-soft cheeses, hard cheeses, blue cheeses, flavor-added cheeses, the perfect cheeseboard. France: Beaufort, Brie de Meaux, Comté, Epoisses de Bourgogne, Reblochon de Savoie, Roquefort, Sainte-Maure de Touraine. Italy: Gorgonzola, Mozzarella di Bufala, Parmigiano-Reggiano, Taleggio. Spain and Portugal: Mahón, Manchego. Great Britain and Ireland: Cheddar, Stilton, Yarg Cornish Cheese, Caboc, Caerphilly.

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