



Mastering Basic Cheesemaking: The Fun and Fundamentals of Making Cheese at Home

By *Gianaclis Caldwell*

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Mastering Basic Cheesemaking: The Fun and Fundamentals of Making Cheese at Home By Gianaclis Caldwell

The craft of home cheesemaking is exploding in popularity. However, most "beginner" books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. *Mastering Basic Cheesemaking* provides a complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen.

This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include:

- Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk
- Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee
- Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable
- How to age cheeses simply in any home refrigerator
- Step-by-step encouragement and insight from a professional, artisan cheesemaker

Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights.

Gianaclis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the author of *Mastering Artisan Cheesemaking*, *The Small-Scale Cheese Business*, and *The Small-Scale Dairy*.

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Editorial Review

Review

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This well-illustrated, clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include:

- Understanding your ingredients, tools and techniques
- Whipping up “instant cheeses” such as ricotta and paneer while learning basic milk chemistry
- Progressing to fermented dairy products such as kefir, yogurt and sour cream
- Using bacteria and coagulant to create spreadable and tender cheeses like quark, chevre, cream cheese and American style cottage cheese
- Graduating to curdled, aged and ripened cheese—mozzarella, feta, cheddar, gouda, and parmesan.

Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader or cheese professional, this complete course in beginning cheesemaking from one of North America’s foremost instructors is packed with everything you need to create delicious, nourishing and beautiful classic cheeses and other dairy delights.

From the Back Cover

A COMPLETE, HANDS-ON BEGINNER’S GUIDE TO THE MAGIC AND SATISFACTION OF MAKING YOUR OWN CHEESE

If you can use a cookbook, this book will show you how to make some great cheese...and also teach you how you did it. — GORDON EDGAR, author of *Cheesemonger: A Life on the Wedge* and *Cheddar: A Journey to the Heart of America’s Most Iconic Cheese*

The reader is seamlessly led through a progression of recipes intended to bring about a true understanding of what is happening in the vat. This book is all about success! I love it. — KIRSTEN K. SHOCKEY, author of *Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes*

STEP INTO THE home cheese kitchen of a professional and learn how to make cheese—one exciting, personal and practical lesson at a time. Although the craft of cheesemaking is exploding in popularity, most beginner books are essentially loosely organized collections of recipes which lack a progressive, organic approach to teaching the fundamentals. *Mastering Basic Cheesemaking* takes you through the complete spectrum of cheesemaking processes in a way that will help any cheesemaker—hobbyist or budding

professional—develop a thorough understanding of the essentials and cultivate the intuition and abilities that will position them for success—no matter what recipe they try.

This beautifully illustrated, clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. In addition to step-by-step lesson chapters, the book includes:

Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk

Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee

Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable

How to age cheeses simply in any home refrigerator

Step-by-step encouragement and insight from a professional, artisan cheesemaker.

Whether you are an aspiring cheesemaker, avid do-it-yourselfer, foodie, homesteader or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost experts is packed with

everything you need to create delicious, nourishing and beautiful classic cheeses and other dairy delights—and really understand what you are doing.

GIANACLIS CALDWELL is the head cheesemaker and owner of Pholia Farm, a licensed dairy well-known for its artisan, aged raw milk cheeses, and for its educational offerings including beginner to advanced cheesemaking courses.

Gianaclis is the author of several books including *Mastering Artisan Cheesemaking* and *The Small-Scale Cheese Business*. She often writes and photographs for *in culture: the word on cheese* and other publications.

About the Author

Gianaclis Caldwell is the head cheesemaker and owner of Pholia Farm, a licensed dairy well-known for its artisan, aged raw milk cheeses, and for its educational offerings including beginner to advanced cheesemaking courses. She also serves on the American Cheese Society regulatory and academic committee. Gianaclis is the author of several books including *Mastering Artisan Cheesemaking*, *The Small-Scale Cheese Business*, and *The Small-Scale Dairy*. She often writes and photographs for *in culture: the word on cheese* and other publications, and she blogs at gianacliscaldwell.wordpress.com.

Users Review

From reader reviews:

Ruben Martin:

This book untitled *Mastering Basic Cheesemaking: The Fun and Fundamentals of Making Cheese at Home* to be one of several books this best seller in this year, that is because when you read this publication you can get a lot of benefit upon it. You will easily to buy this book in the book shop or you can order it via online. The publisher on this book sells the e-book too. It makes you quickly to read this book, since you can read this book in your Cell phone. So there is no reason for your requirements to past this e-book from your list.

Betty Epperson:

Mastering Basic Cheesemaking: The Fun and Fundamentals of Making Cheese at Home can be one of your

starter books that are good idea. We recommend that straight away because this reserve has good vocabulary that could increase your knowledge in terminology, easy to understand, bit entertaining but nonetheless delivering the information. The article writer giving his/her effort to place every word into delight arrangement in writing *Mastering Basic Cheesemaking: The Fun and Fundamentals of Making Cheese at Home* but doesn't forget the main stage, giving the reader the hottest and based confirm resource details that maybe you can be considered one of it. This great information can draw you into brand new stage of crucial contemplating.

Peter Holmes:

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Loretta Manson:

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