



# Cheese For Dummies

By Culture Magazine, Laurel Miller, Thalassa Skinner

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**Cheese For Dummies** By Culture Magazine, Laurel Miller, Thalassa Skinner

**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.

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### Editorial Review

From the Author

*Books ordered direct from author Laurel Miller's Amazon store will be signed, and may be customized at time of order.*

From the Back Cover

**The 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. The cheese section of the grocery store and cheese shop can seem, for some, a bewildering experience. With the increasing popularity of artisanal cheeses, this humble food made from curdled milk has become a national obsession. To make the world of cheese less intimidating, we've 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 connoisseurs!

- Discover new tastes — develop a palate to discern which cheese is right for you
- Take a tour — explore different cheeses from around the world
- Examine the process of cheesemaking — review the key ingredients in cheese and how they come together
- Explore the history of cheese — find out how cheese was accidentally created over 12,000 years ago
- Discover the types of cheeses available — note the difference between fresh, surface-ripened, washed-rind, natural-rind, and blue cheeses
- Delve into cheesy combinations — create an impressive cheese plate with the right accompaniments
- Learn to accessorize — explore different cheese boards, knives, and other accessories for your needs
- Find the right temperature — learn about the best serving temperature and storage methods for your favorite cheeses
- Get hands-on experience — discover how you can make your own cheese at home

Open the book and find:

- The benefits of daily dairy consumption
- Different cheese styles and rind types
- Questions to ask your cheesemonger
- How to select the best quality cheeses
- Recipes that make cheese the life of the party
- Details on domestic and imported cheeses
- How to pair cheese with wine, beer, and other beverages
- Online cheese resources
- Photos of different styles and varieties of cheese

Learn to:

- Appreciate cheeses from around the world
- Pair cheese with wine, beer, and non-alcoholic beverages
- Prepare delicious recipes featuring cheese
- Make your own cheese

About the Author

**culture magazine** ([www.culturecheesemag.com](http://www.culturecheesemag.com)) covers everything to do with cheese, including travel, pairings, recipes, and DIY cheese.

**Laurel Miller** is a food and travel writer based in the Western U.S., contributing editor at culture, and culinary educator and owner of The Sustainable Kitchen.

**Thalassa Skinner** is co-founder of culture and a cheesemonger in Napa Valley, CA, where she is passionately involved with the local cheese, food, wine, and beer scene.

## **Users Review**

**From reader reviews:**

**Fabian Luton:**

Have you spare time to get a day? What do you do when you have much more or little spare time? Yes, you can choose the suitable activity regarding spend your time. Any person spent their spare time to take a walk, shopping, or went to the particular Mall. How about open as well as read a book entitled Cheese For Dummies? Maybe it is to get best activity for you. You recognize beside you can spend your time along with your favorite's book, you can cleverer than before. Do you agree with their opinion or you have other opinion?

**Marianne Guzman:**

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**Marie Forrest:**

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**Christopher Suttle:**

Why? Because this Cheese For Dummies is an unordinary book that the inside of the publication waiting for

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