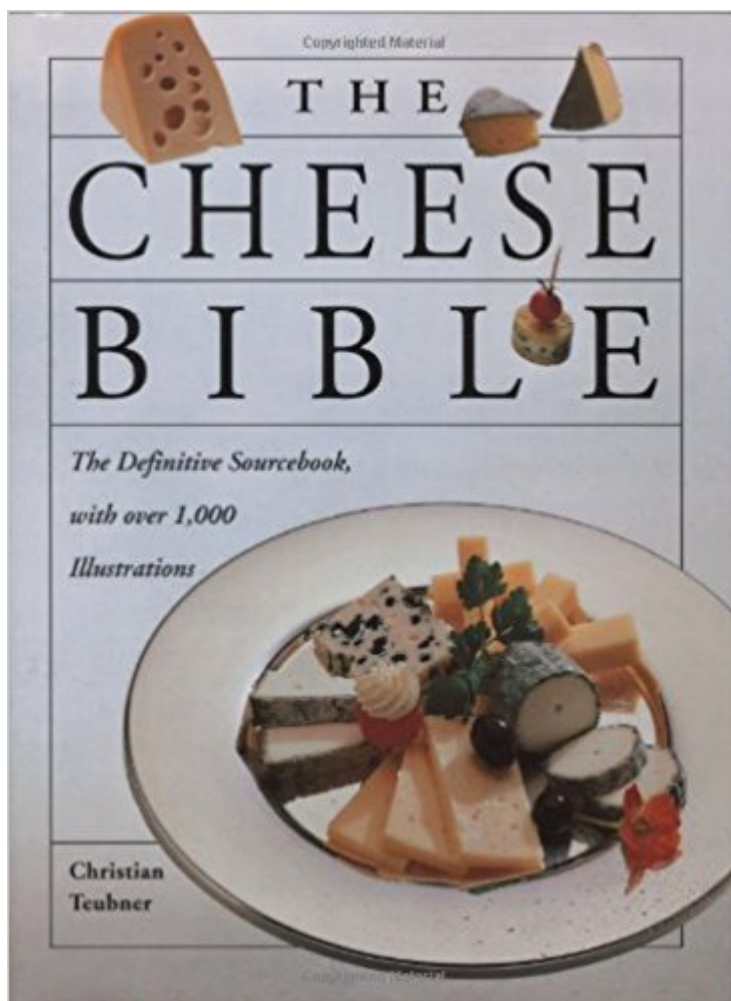


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# The Cheese Bible



## 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 an out of print or unavailable edition of this title.

## Book Information

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## Customer Reviews

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 come 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 cover with numerous photography from artisanal cheese making. Since a picture 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 receipt I am going to make today. I could resume in saying wonderful original and traditional receipt, 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*..

Hard to find. Hard to put down. It's cheese... erotica. Every photo is a delight. Every recipe is overly complex. Sort of like the story of Martha Stewart's recipe for bread: "First plant 2 acres of your farm in the finest Romanian wheat..." the recipes call for making things that you can easily buy. But that's not the point. The cheeses are the point. Gorgeous photo shoots must have cost a fortune. All the various cheeses and their presentation is inspiring and informative.

Great book if you really like cheese.

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.

The author takes the time to explain how cheese is made and how it developed into the cheese we know. He then goes on to divide cheese into groups and talks about each cheese in that group. Next are pictures of the cheese and then finally recipes that feature that type of cheese. A wonderful guide to the world of cheese. The pictures are outstanding

I am a chef and found this book contained all the information I required and was beautifully presented and illustrated. My first order was lost in transit and "All The Best" did a great job in keeping me informed and replacing it. thank you

Very informative and inclusive. I am so pleased with this book. Helped me along in my quest for knowledge of artisan cheese!

What a terrific value! This book is a must-have for all you cheese lovers out there. It explains many, many cheeses and includes good, easy-to-follow recipes.

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