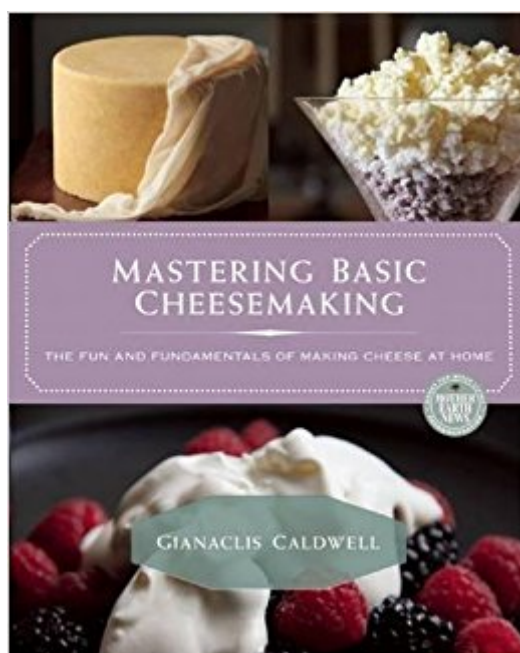


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Mastering Basic Cheesemaking: The Fun And Fundamentals Of Making Cheese At Home



Synopsis

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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Customer Reviews

Gianaclis has taken the craft of cheesemaking and has molded it into another beautiful tome for cheese lovers. Her straightforward recipes will guide you through the exciting processes of crafting different cheeses, starting with the easiest then progressing to the more advanced recipes. She also shares some extra tips here and there to make the endeavor all the more successful. Whether you plan to make cheese or not! Mastering Basic Cheesemaking will help you understand how the myriad of cheese styles can all begin with one simple ingredient - milk. Should you attempt to give it a whirl, this book will be like having her right there beside you as you create your first cheese.

• **MAX MCCALMAN, ACS CCP**, author of numerous books on cheese including *Mastering Cheese: Lessons for Connoisseurship from a Maître Fromager*. If only I'd known the words that kept repeating in my mind as I read *Mastering Basic Cheesemaking*. This is the book I longed for years ago when I embarked on my own cheesemaking journey. Not just another how-to, this beginner's book is designed to teach. 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*. Over the last few years, Gianaclis Caldwell has written pretty much every book you need to start a small-scale artisan cheese business. With *Mastering Basic Cheesemaking*, she turns her attention to home cheesemaking and creates another must-have title. Writing in a way that demystifies the process and makes it accessible to everyone, Caldwell takes the reader logically through many different styles of cheese. This is the kind of book where you don't realize how much you are learning until you get to the end and eat your creations. 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*, *Cheddar: A Journey to the Heart of America's Most Iconic Cheese* and cheese buyer for *Rainbow Grocery Cooperative* in San Francisco since 1994. Gianaclis has taken the craft of cheesemaking and has molded it into another beautiful tome for cheese lovers. Her straightforward recipes will guide you through the exciting processes of crafting different cheeses, starting with the easiest then progressing to the more advanced recipes. She also shares some extra tips here and there to make the endeavor all the more successful. Whether you plan to make cheese or not! Mastering Basic Cheesemaking will

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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.

This is the best cheese making book for beginners, period. It is thoughtfully laid out and well-written. You move through the lessons - start out easy and move to more complex cheese making and each recipe builds on what you learned in the preceding ones. The recipes themselves include a general overview and then there are concise and detailed instructions so that you don't wind up halfway through making cheese and wonder why you aren't ready for the next step! I make cheese and cultured milk products and bottle milk for a living - I highly recommend this book to our customers that want to make cheese at home.

My first cheese book from Gianaclis Caldwell was her more advanced *Artisan* book. I'm still learning much from it. Knowing her style of writing about a subject dear to my heart and kitchen, I had to have this one, too. I've already recommended it to several would-be cheesemakers. I love how she fashioned the book as a personalized cheesemaking class. Starting with the basics, she takes you

thru cheese in the order you should learn and make it. It builds on itself, while building your confidence. A cheesemaker can never know too much, and I've learned even from this basic book. Sometimes the Artisan book assumes I know how many pounds of pressure a particular cheese needs, and I keep both books open to that family of cheeses and refer to both during the process to improve my skills. Following her direction you can't help but be inspired and learn from her knowledge and experience. She takes the fear out of failure, since a variation in results is often not failure, but a new cheese recipe that becomes your own. If you are considering cheesemaking, just getting started, or like me- just have to have all her books, don't miss this one!

This is a great book! You will learn some basics about Cheesemaking first, and then on to the lessons where you start making cheese! Each lesson builds on the last. You really learn concepts and apply them first-hand. I also have her more advanced book - Mastering Artisan Cheesemaking and I've been enjoying using them together. I highly recommend this book!

My only real complaint is that you're given advice only on vegetable rennet, no provision for the others. I think one of the cheeses had a list of three possible cultures to use but didn't make it clear that you needed only one. A good starter guide, should be in any collection (has tips I hadn't seen elsewhere).

Forget the rest of the cheesemaking books - this is the one that really counts. It's easy and the instructions are both detailed and in executive summary format. I'm doing Mascarpone now. My ricotta was fantastic and I used it in Eggplant Rollatini. Cheesemaking needs a little bit of trial and error but is soooooo satisfying.

Use the recipes in the book weekly! Very easy to read and follow. All laid out very well.

Good although I will admit I still need to read it all the way through

This is super easy to follow. It is set up like lesson plans. I really liked it.

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