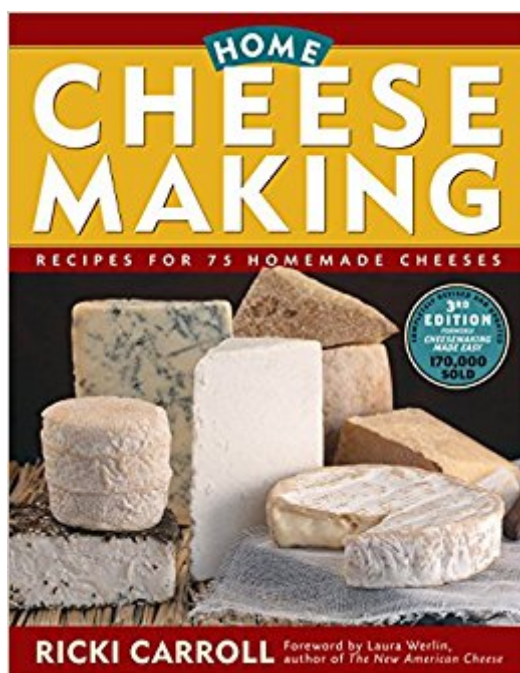


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Home Cheese Making: Recipes For 75 Homemade Cheeses



Synopsis

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, Home Cheese Making provides everything you need to know to make your favorite cheeses right in your own kitchen.

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Customer Reviews

“ [Ricki Carroll] has inspired artisans from Lorie to Las Vegas. She’s the Billy Graham of Cheese.” — Barbara Kingsolver, from *Animal, Vegetable, Miracle*. “This book covers everything the novice cheesemaker needs to know about making delicious cheese on the first try.” — *San Francisco Examiner* “A thorough and practical guide.” — *Bon Appetit* “A must-read for anyone interested in cheese making! offering able cheese makers knowledge to excel at their craft and novices a world of information” — Jodi Wische, *Old Chatham Sheepherding Co.*

Ricki Carroll, *The Cheese Queen*, is the coauthor with her daughter, Sarah Carroll, of *Say Cheese!*, and the author of the best-selling *Home Cheese Making*. She is the co-founder and owner of *New England Cheesemaking Supply Company*, located in western Massachusetts. Ricki Carroll learned cheesemaking in England. Her company has been supplying home cheesemakers since

1978, with the goal of providing people with all the equipment and information needed to enjoy this most delicious of hobbies. CarrollÂ teaches cheesemaking workshops around the country for beginners and advanced hobbyists alike, leads cheesemaking tours to Europe, and is a founding member of the American Cheese Society. Find her online at cheesemaking.com.

I'm just learning to make cheese, and this is a good starter book. It was recommended by my friend with the goats where I get my raw goat milk to work with.

If you're delving into home cheese making, you want this book. It's clear, concise directions and calm vibe helps a lot in a pursuit that is actually quite technically demanding. I especially liked the wealth of 2 gallon recipes, since the Fools Guide I had, (and have, great book too!), is almost all 3+ gallon recipes. Especially starting out, I like the slightly smaller batch size for peace of mind. Recipes reference the New England Cheesemaking supplies, but it's an easy translate to who's ever you prefer.

This is one of the most exciting books I have read this year. Ricki Carroll makes everything so easy to understand, she has clear recipes and even tells you where to purchase supplies. I've already made ricotta, mozzarella and cream cheese without a hiccup. Well...I did have to make a second batch of ricotta as I must not have followed the directions to a tee and the texture never got to the right consistency. So I tried again and nailed it! I was inspired enough to keep going with more advanced recipes. This book inspired me to brainstorm how to develop a cheese cave from a wine fridge or something so I can continue advancing the skills this one book has taught me. ONE BOOK! I am so infrequently inspired to do anything other than read the book and develop a bit of background on the subject that for me to be plotting and designing the tools I need to move forested with a hobby I picked up after reading one book...tells me that the book is one phenomenal resource! I hope to have Brie aging in a makeshift cave by the end of the year!

If there were many more such home cheese-making books on the market as competition I may have given this book only one or two stars, but it is one of the few so it does hold value through that alone. There is really no time given in this book for describing the taste of the expected finished cheeses. This would be useful in deciding which recipe to put your effort into, as well as for determining how close one's product came to the mark when finished. There are fairly large gaps in the instruction as mentioned elsewhere, leaving one to chance an interpretation of the recipe for the

direction to take as opposed to having it plainly stated. For example the Farmhouse cheddar recipe doesn't say anything about rubbing salt into the outside while drying nor placing in brine. Other cheddar recipes in the book do require this step and elsewhere in the general text it describes why it is important. Was this left out intentionally from this recipe or not needed in this case? There are lots of little examples of these questions which arise throughout the book. The point is that though this book has great potential, the fact that it is in its third edition is unbelievable considering how it lacks cohesiveness and finish. It has the feel of a home published first attempt by an experienced cheese maker with no experience writing books but tries very hard to get it done. This book should be handed over to a professional for clean-up and it would be far more useful.

If you ever take a look at the grocery store, there's the "factory" cheese section and there is the expensive "artisan" cheese section. This book shows you the difference and how to make those artisan cheeses (which is nothing more than old-fashioned cheese-making). It's not particularly hard, but takes a small initial investment of supplies. It will be something you can do every once and awhile and pass on a skill to your kids. It is amazing how inept many are on basic cooking skills, this book will put you far out from. See also *Artisan Bread in Five Minutes a Day*, *Back to Basics: A Complete Guide to Traditional Skills*, *Homemade Root Beer, Soda & Pop* and *Country Wisdom & Know-How*.

Wondering also as previously stated how anyone could give such negative reviews, Ricki walks you through the steps of cheese making with measurements of ingredients if so desired can be bought from other vendors on At higher prices...I have compared them ... Ricki has videos and a wealth of info on her web site to help newbies like myself. She does sell cheese making supplies, however her book is wonderful It's a pleasure to read and she has included stories and recipes of other cheese makers endeavors of their journeys...which I thoroughly enjoy trying. Don't be put off by the negative reviews, search the Internet, most ppl on the cheese making band wagon sell her kits...lol ... I know I bgt one from Wisconsin and she is in Massachusetts ... I compared their supplies prices with hers and hers were cheaper...most all google searches bring you back to Ricki...Excellent book on cheese making, practice makes perfect with anything you attempt...my family and I appreciate being introduced to the art of cheese making by Ricki and hope to visit her farm and participate in an actual class someday!

This is a well balanced book that also gets into the details. Very clearly written regarding ingredients

and supplies needed. I am also a (beer) homebrewer, so I understand the level of work to be done and they are very good about stressing sanitation. A great book to learn more and start with making your own cheese or decide not worth the effort, but does give better understanding. Excellent resources given and highly recommend signing up for the author's newsletter and checking out her website too. Gives you a good idea of costs for supplies too.

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