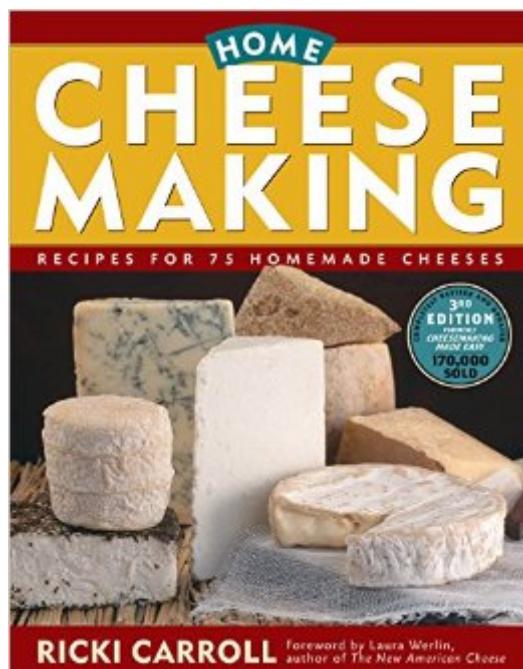


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# Home Cheese Making: Recipes For 75 Homemade Cheeses



## Synopsis

Making your own artisanal-quality cheeses is now easier than ever. 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.

## Book Information

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## Customer Reviews

I bought this book after having purchased starter, lipase and rennet from another cheese supply company. Ricki owns and operates New England Cheesemaking and sells everything one needs to make cheese including starter in pre-measured packets. I was terribly disappointed to find that in her book, every recipe gives the measurement for starter in packets! I wrote in to her website only to receive no answer. My next step is a phone call. I have the book and unless I find out how much starter is in each package, it's useless. The recipes look nice, the book is well laid out and easy to understand, but I take issue with her attempting to get me to buy supplies only from her. There is more than one kind of lipase available, she only discusses the one she sells. What about us folks who have already purchased starter from someone else? How about a measurement in teaspoons? Or a conversion chart - not too difficult to do. My advice? If you are planning to buy this book, plan to buy starter from Ricki. It's more expensive, but you won't have the headache of trying to figure out the conversions.

I had tried to make cheese from recipes I had found online with little success. I was rather frustrated and decided to buy this book and see what I was doing wrong. My first batch was a cheddar cheese which came out exactly as the book promised first time. My second batch was a gouda cheese which I upsized to a 3 gallon batch from the 2 gallon recipe using the instructions in the book and once again it came out perfect. For the money it has to be the best aid to a home cheesemaker that one can buy. I highly recommend this book to anyone who wants to start out making cheese.

‘Home Cheese Making’, 3rd Edition, formerly ‘Cheesemaking Made Easy’ by cheesemaking equipment supplier, Ricki Carroll is one of those books like Sandor Ellix Katz’s book ‘Wild Fermentation’ and Sally Fallon’s Nourishing Traditions’ which a dedicated foodie should read, if only to appreciate exactly how cheese is made and to thereby appreciate the differences between hard and soft cheeses as well as cheeses made from cow, goat, buffalo, and sheep milk. The procedures for cheesemaking can give us a much closer connection between everyday cooking and the transformations which turn milk into cheese than can be achieved by even a close reading of Harold McGee’s chapter on milk in ‘On Food and Cooking’. Aside from dedicated foodies and the armchair foodies whose experience is largely from Food Network travelogues, there is the hard core cheese hobbyist and unregenerated counterculture ‘Whole Earth Catalogue Hippie’ who grows a lot of their own food and makes their own wine or beer to foster an independence from commercial products. This book is really for you. The first thing which both pleased and surprised me about the book is that it does not limit itself to soft, fresh cheeses such as queso blanco, mozzarella, cream cheese, mascarpone and mozzarella. It doesn’t even stop at cured mozzarella, giving provolone. It goes all the way to the hard grana cheeses such as Romano and Parmesan, plus cheddar, blue cheeses, and the soft cured cheeses (Brie, Camembert, Limburger) along the way. One thing I should not minimize is that while the learning curve from conventional cooking to cheesemaking is not very steep, the investment in time, equipment, and special techniques for cleaning and sterilization may be a bit more than you will encounter when you get into some new culinary fields such as bread baking, souffles, and preserves. While buttermilk and crème fraîche may be pretty easy, even a product as simple as cottage cheese requires at least two specialized ingredients not carried by your local megamart. In fact, if you are already familiar with the techniques involved in home beer brewing, canning, pickling, or wine making, you are probably already halfway to having the necessary skills and space needed to do serious cheesemaking. Unfortunately, this does not give you a leg up to access to the best raw materials. I suspect that serious cheesemaking for most

types of cheeses may be beyond the resources of a typical city apartment or condo dweller, unless you have the time to take regular trips to farms to obtain the right kinds of milk. While I have not looked for them in New York City, I suspect that even Zabars doesn't have a lot of the raw materials you will need for recipes in this book. While my favorite megamart does have only conventionally pasteurized cow's milk, it has no goat's milk, sheep's milk, unpasteurized milk, or single pasteurized cream. The very best location for getting into serious cheesemaking is probably in a standalone house and garage located close to goodly supply of dairy farmers. Living close to people like the Amish or Mennonites who just may do this on a regular basis, not to mention have a handy supply of raw cow's milk may be the very best venue for mastering cheesemaking. It occurs to me that I have not given this book enough credit. In addition to many recipes for some very, very serious long-term cheese making, there are a number of recipes for things such as buttermilk, crème fraîche, sour cream, kefir, yogurt, butter, ghee, paskha and clotted cream. Unlike recipes you may find in most general cookbooks, the recipes for buttermilk, sour cream, and crème fraîche are not 'approximations' or close substitutes. They are the real deal, which means that the recipes call for the kind of starter culture that can only be bought from a speciality mail order source. Note that while the book does cover some simple yogurt recipes, I would not push it as a book on yogurt making. If that is your real interest, look for a title specializing in yogurt. The general utility of the book is further enhanced by Chapter 11 that includes a quick course on the proper techniques for cutting and serving cheese. This same chapter contains several recipes for staple products using buttermilk, ricotta, fromage blanc, and yogurt. These are mostly breads, muffins and biscuits. It also has several recipes for dairy-based dips, spreads, dressings, appetizers, salads, pizzas, and veggie dishes. Personally, if I ever wanted to go beyond the fringe with foodie mania, I would much sooner go in the direction of cheese making and artisanal breads than towards the raw food doctrines. Those ancient Greeks and Romans knew a good thing when they saw it! It will probably not be lost on you that the book's author happens to be in the business (New England Cheesemaking Supply Company) of selling equipment for making cheese in small batches, so the book is pretty self serving, but it is still an excellent introduction to the craft with several references to sources other than the author's own company. The end of the book also gives a generous number of references to artisanal cheesemakers, cheesemaking journals, and a very nice bibliography with some more advanced texts.

As a beginner cheese-maker, I bought this book to learn how to make cheese. Also bought Ricki's 30-min mozzarella kit. Figured I'd start with a basic mozzarella cheese, and it might be tasty with all

the tomatoes in my garden. Well, things got a bit complicated. While there was a lot of useful and interesting info in the book, the directions on how to make this 30-min mozz did not jive with her kit directions, nor did they even jive with the directions offered on her website (and there are two sets of slightly different directions on the site!!). So, four sets of directions, each a little different (including target temperatures!!!), this beginner was frustrated from moment 1. First batch failed entirely, probably due to the milk used. Bought another brand, dug around in the bin for the freshest one...this time things went better, BUT the curds did NOT form in the time she tells you....nor a half-hr later. Nearly an hour later, got soft curds and was never sure if they were "right"....they seemed too soft. Did manage to make 2 balls of cheese, but they tasted a little cooked. I wrote to her website asking for help understanding what happened and for process clarification. No response a week later. I also wrote to this guy Steve who has his own cheese making website. He promptly answered, explaining that when he sells the Ricki kit he actually includes HIS OWN DIRECTIONS. Apparently the curd will often take up to an hour to set and tablet rennet (in the kit) can take a bit longer than liquid rennet. He offered a few other notes that very effectively explained what I was experiencing. I am hesitant to make other cheeses from this book. I will probably compare the recipes/directions in the book vs online just for better understanding before starting the next trial. Part of me regrets this purchase because who needs to do all this homework? Ok, ok, it was just one recipe, but I bought the book thinking it would offer everything I'd need to just get started...and it failed to deliver on the first cheese!

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