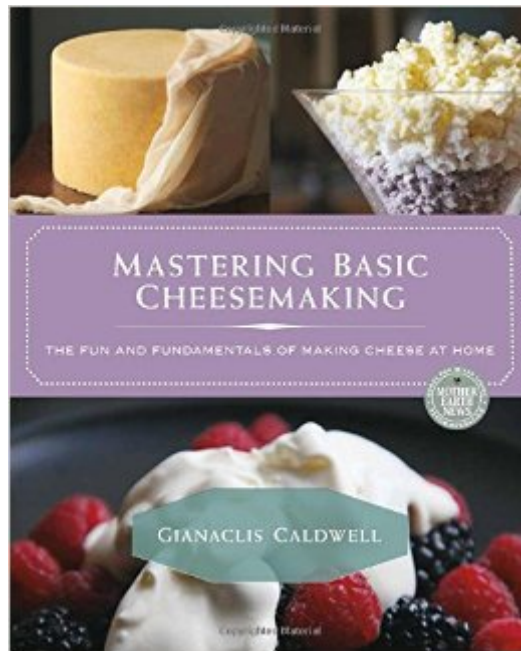


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# Mastering Basic Cheesemaking: The Fun And Fundamentals Of Making Cheese At Home



## 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*.

## Book Information

Paperback: 160 pages

Publisher: New Society Publishers (March 29, 2016)

Language: English

ISBN-10: 0865718180

ISBN-13: 978-0865718180

Product Dimensions: 9.9 x 8 x 0.6 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (13 customer reviews)

Best Sellers Rank: #21,113 in Books (See Top 100 in Books) #12 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #23 in [Books > Science & Math > Agricultural](#)

Sciences > Animal Husbandry #31 in Books > Crafts, Hobbies & Home > Home Improvement & Design > How-to & Home Improvements > Do-It-Yourself

## Customer Reviews

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!

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.

Gianaclis expertly guides the curious beginner through the complex and nuanced world of cheesemaking. Techniques are stripped down and accessible to the home kitchen and she provides just enough detail for the home cheesemaker to troubleshoot problems without feeling overwhelmed by all that cheesy SCIENCE!! I hope there are plans to make Mastering Basic Cheesemaking available in hard or paper copy soon. And it would be especially wonderful if the hard copy book included a chapter featuring the cheeses in simple, flavorful recipes. I own quite a few cheese making books and this is hands down my first pick for someone just starting out or interested in building technique. If you can only get one book, get this one!

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).

If you are interested in learning to make cheese this is a must have book. It is as close as you can get to standing by your teacher's side and taking a class. Gianaclis knows her stuff and presents it

in such an approachable way. This book is destined to become the gold standard of beginning cheesemaking!

I am having fun with this book, just following along lesson by lesson. Very clear instructions and it is helping me use up the two gallons of milk I get everyday (two goats). I wish this one had been available before the more comprehensive Mastering Artisan Cheesemaking, which I will enjoy more after I finish all the lessons in this new one. One point I really like is that a short introduction to each recipe includes a brief step by step and an estimate of the time broken down by active and inactive, that helps me plan what I have time for and when I should start. The instructions that follow are detailed and easy to read.

This book is a must have for anyone's cheese book collection. I've been making cheese for a few years, and this book still taught me things. Gianaclis really understands the cheese making process and the nature of milk, and she explains it in a way that actually makes sense to someone who may not know a lot about the process. I highly recommend this book, and any book for that matter, by Gianaclis!

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