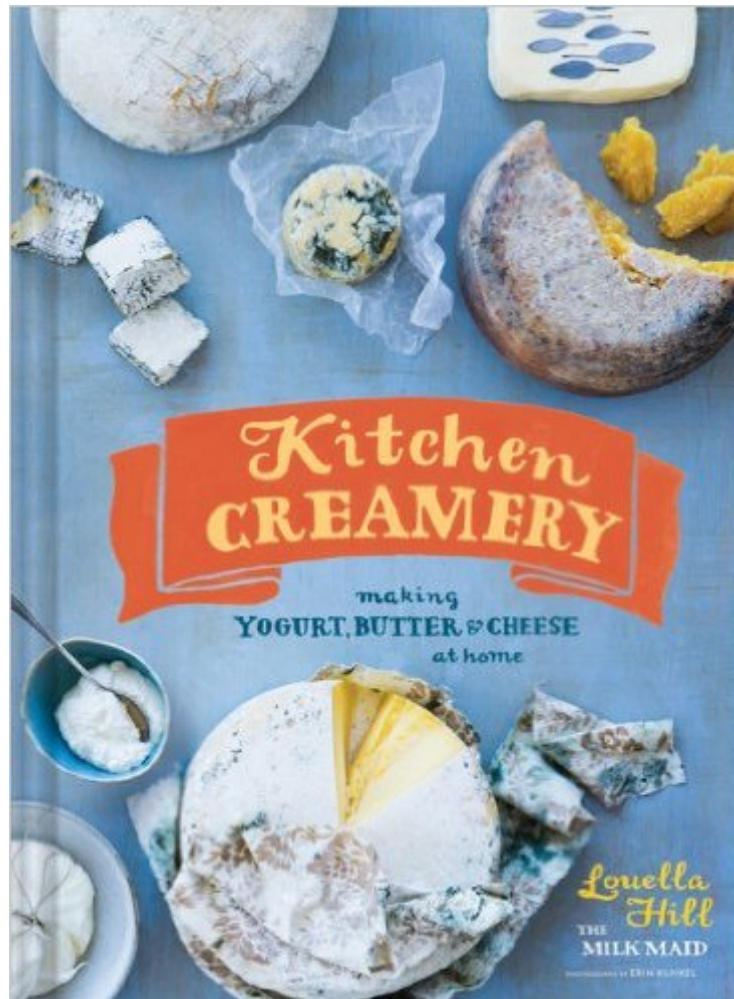


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# Kitchen Creamery: Making Yogurt, Butter & Cheese At Home



## Synopsis

As the DIY movement continues to gain momentum, it's no wonder home cheesemaking is the next hot topic. And from cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn. Kitchen Creamery starts with the basics (think yogurt, ricotta, and mascarpone) before graduating into more complex varieties such as Asiago and Pecorino. With dozens of recipes, styles, and techniques, each page is overflowing with essential knowledge for perfecting the ins and outs of the fascinating process that transforms fresh milk into delicious cheese.

## Book Information

Hardcover: 256 pages

Publisher: Chronicle Books (April 14, 2015)

Language: English

ISBN-10: 1452111626

ISBN-13: 978-1452111629

Product Dimensions: 7.5 x 1 x 10.2 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #108,323 in Books (See Top 100 in Books) #33 in [Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts](#) #46 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #489 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#)

## Customer Reviews

Well I thought I didn't need any more cheese making books, but bought this one after getting it from the the local library. I think it's an excellent and practical introduction to cheese and fermented milk foods, with nice illustrations. I like her explanations, since I have access to sheep, goat and cow milk, I like her inclusion of suitability for different milks on her recipes. I also like her use of packaged cultures or buttermilk in many recipes, for many of us, buttermilk is easier to obtain than commercial packaged cheese. cultures. Pictures are more impressive on paper than the Kindle, but I'm trying to cut down on the weight on my bookshelves. Will try making Icelandic yogurt today..

The directions are very clear and concise, very well laid out and beautiful photographs and art work by the author. Her expertise, as well as her obvious love for the subject, is apparent on every page. I recommend this book without any reservations. I also recommend Zach Eng's video which profiles

this wonderful book.

A beautiful hardbound book with lots of pictures. I'm addicted to cheese making books. This has easy step by step instructions with beautifully illustrated pictures from easy to advanced cheeses. Also as noted, there are recipes on yogurt, butter and more. Something for everyone. Each recipe is rated for level of difficulty. Plus, next to the the recipe is a picture of what type of milk(s) can be used such as a cute picture of a "sheep", "goat" or "cow". I've picked up some hints/tips that I haven't seen in other books. I definitely recommend this book. On page 221 there is a chart on Salt: Water ratios for brine. Many books have instructions on ratios for brine, but give the amounts in metric, centimeters and so on. This gives us measurements for recipes in both metric/liters etc. AND in our American measurements! Wow! About flippin' time! Kudos to the author. Metric is said to be more accurate, but honestly, I can't tell that much of a difference. Hardbound books are awesome and will last so much longer than the paper bound additions. Years ago we had very few choices in these types of books. It's wonderful that we now have better choices. I will be purchasing another one of these for a friend.

This is a beautifully laid out, wonderfully informative book. Cheesemaking seems like an intimidating and difficult task, but this book breaks down how to do it very clearly. It also has a lot of clear explanations of ingredients, equipment, etc. A great intro book for people who want to try making their own delicious cheese.

Louella Hill has a created the essential home cheese-making guide. The recipes are written beautifully, with words you can almost spread straight onto a slice of baguette. The handrafted illustrations provide a delightful visual support as you learn chees vocab. This book is useful, gorgeous, and makes a fabulous gift as well.

Love it! I tried a few things and that's great. However, for some very simple cheeses, I also ordered some cultures and that's so easy... with equally good results. I love reading cooking books. Even if you don't use the recipes, I learned a lot about cheese making. Great one if you are making cheeses, even simple things like soft goat, yogurt, etc...

The book starts off easy for a beginner then gets more difficult. Instructions are extremely clear, drawings are wonderful.

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