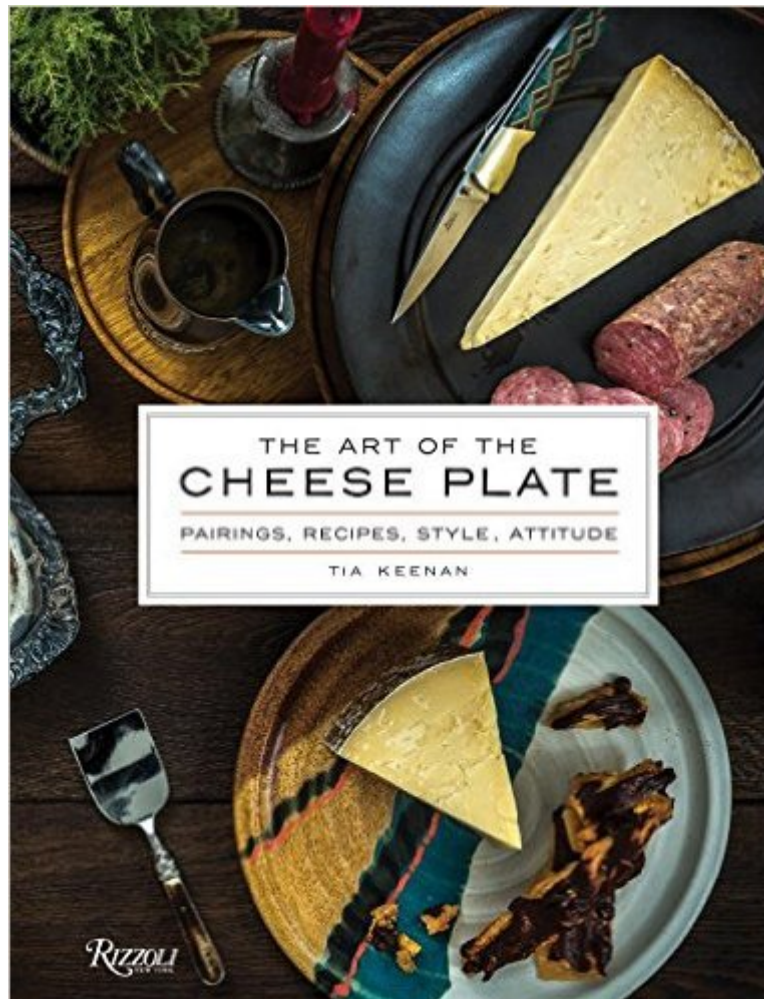


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The Art Of The Cheese Plate: Pairings, Recipes, Style, Attitude



Synopsis

Master delicious, sophisticated entertaining with acclaimed chef-fromager Tia Keenan's foolproof pairings and quick recipes for elegant cheese plates and inspired accompaniments. A perfect gift for any host or cheese lover, *The Art of the Cheese Plate* offers clear directions and expert tips for perfect cheese plates and creative condiments. Composed plates showcase great European and American cheeses and bespoke accompaniments for every occasion. Full provenance information and tasting notes enable the reader to find or substitute the cheeses according to availability, season, and taste. Recipes are quick and simple, utilizing a few key techniques. Delight in each unexpected combination, including Brie with Tandoori Cashews, Amuse Gouda Signature with Coffee-Hazelnut Crisps, Marcelli Formaggi Ricotta Pepperoncini with Basil and Preserved Lemon Pesto, and Jasper Hill Creamery Winnimere with Mosto Cotto Glazed Bacon.

Book Information

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Customer Reviews

As someone who has a deep love for cheese and fashion, there's nothing better than finding a book that marries the two seamlessly. *The Art of the Cheese Plate* is a masterpiece in itself because it does just that. Impeccably and intelligently written - with wit and humor that will charm you into never putting it down - it easily caters to cheese lovers that range from beginners to experts. From the handy diagrams on how to cut essential cheeses (who knew there was an exacting way?) to the mouth watering and easy to follow recipes, the book inspires impromptu entertaining for one or for

friends at every turn. And, the unbelievably stunning photography is a couture show in itself! Each plate is presented with a stunning tablescape of its own, thematically styled to compliment the cheeses and of course, make you want to redecorate your dining room again and again. Best of all, this book is so gorgeous that it's equally at home on your coffee table as it is in your cookbook nook. A perfect treat for yourself, or someone you love!

I am a cheese lover and picked up this book after flipping through and seeing the beautiful pictures. I have already bought two other copies to give as gifts. Beautiful book and I can't wait to try some of these recipes!!

It's not only Tia's genuine, impassioned writing that makes this book so wonderful--it's her culinary and artistic aesthetic. In person, Ms. Keenan's pairings are the kind that stay with you for a lifetime. In print, the images and inspired content is no less unforgettable. This book is for those in-the-know, sure, but it's also the perfect instructive tome for those just getting to know cheese. And who better to learn from than the master herself? A winner, by every stretch of the cheese imagination.

This book is so much more than I expected when I ordered it - & I expected quite a lot. It is a smartly organized, rather comprehensive cheese tutorial, in addition to a beautiful volume of artistic, sometimes eclectic presentations, complete with recipes for accompaniments. Keenan's experience in the field & fine reputation, together with her unique creative flair, make this beautifully photographed book a real treat.

"The Art of the Cheese Plate" is an absolute masterpiece! Never before has a book covered cheese in such a rich and cultured manner, as rich as the Cremoulin Boite that melts like butter off of ones tongue. The book goes into previously unexplored areas of proper cheese presentation for guests such as who should cut the cheese, when to cut the cheese, and how one should properly appreciate, and take credit for, the aromas of said cheese cutting. Of particular note, this book also gives the novice cheese lover an etiquette guide of how to handle bad manners, for example when another guest takes the cheese off your plate you do not strike them in the face with the back of your hand but should rather point at them and shame them by saying "Nacho! Nacho Cheese!". It is truly an udder masterpiece!

I entertain quite a bit and often put out cheese platesFor my guests. This book is going to seriously

up my game and I can't wait for the next time I have the opportunity to bust out my new skills! I love all the recipes (carrot halwa!), which are straight forward yet include some unexpected combinations. And finally, the book itself is gorgeous and I've been loving flipping through, looking at the beautiful pictures and giggling at the whimsical cheese plate names (udder from another mother! Pecorino preservation society!). A wonderful gift for anyone who enjoys cheese or entertaining.

This is a book for those who love cheese, beautiful photography, and prose. The in depth writing of the author, Tia Keenan, exemplifies what the TRUE cheese lover admires: textures, colors, flavours, fragrance. A must have for any cheese lover or the shelf of the true connoisseur of l'art du fromage or coffee table. Will be buying many more for the holidays.

Tia has a fascinating perspective on cheese and food in general. The book is beautiful visually with unusual styling. This complements the original pairings and ideas of how to serve cheese. This book is for anyone interested in cheese, food, the American landscape of food, food writing and recipes. Would make a wonderful Christmas gift for a cheese lover!

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