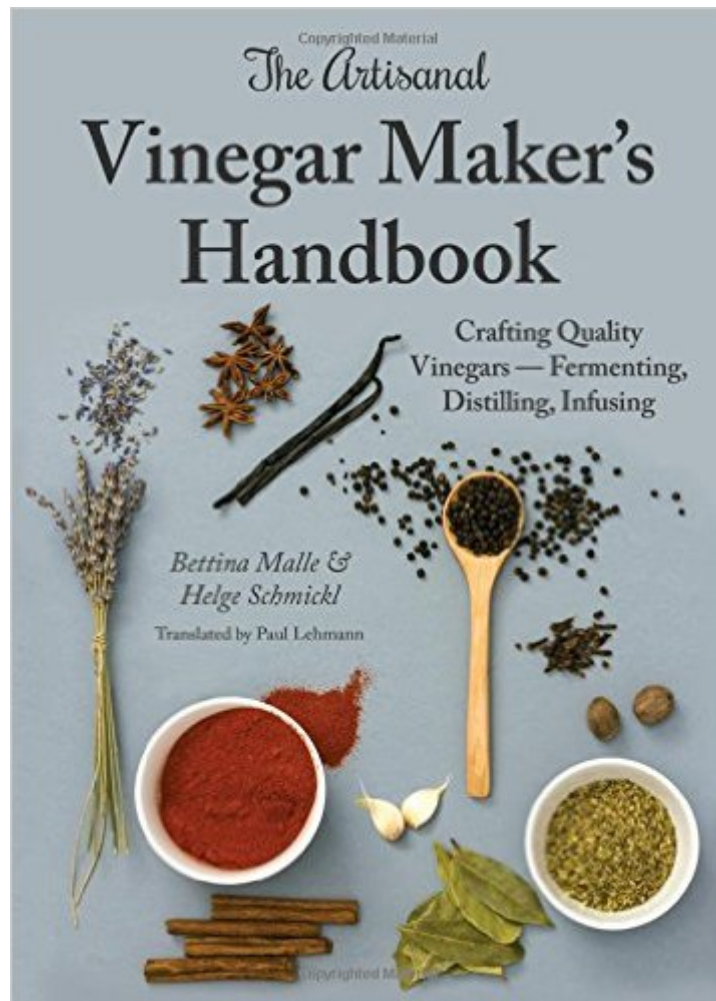


The book was found

# The Artisanal Vinegar Maker's Handbook



## Synopsis

Vinegar making is a very ancient craft. Mankind first harnessed the creation of vinegar, along with its preservative and medicinal qualities, more than ten thousand years ago. Nowadays, however, most guides to making your own vinegar are limited to allowing wine to ferment on its own, often with less-than-stellar results. Truly high-quality vinegar production is an art and science in itself. Austrian distillers Helge Schmickl and Bettina Malle use their experience and scientific background to provide special insight into the creation of artisanal vinegars. Translated into English for the first time, this guide offers tips on vinegar fermentation, distillation, and infusion. Schmickl and Malle instruct readers on the three processes commonly used to make vinegar - generator, surface, and submerged - as well as the ideal equipment for both the casual beginner and small-scale producer. Schmickl and Malle's meticulous experimentation has uncovered the optimal conditions for creating high-quality vinegar using every imaginable starter material, from wines to fruits to herbs. Readers will also learn recipes for using their vinegar in cooking, cleaning, and healthy living. Detailed, step-by-step instructions for over a hundred recipes illuminate this fascinating process for beginners, and even experienced vinegar crafters are bound to refine their techniques.

## Book Information

Hardcover: 188 pages

Publisher: Spikehorn Press (September 1, 2015)

Language: English

ISBN-10: 1943015023

ISBN-13: 978-1943015023

Product Dimensions: 0.8 x 7 x 10 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (4 customer reviews)

Best Sellers Rank: #125,636 in Books (See Top 100 in Books) #27 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #82 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments](#) #177 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making](#)

## Customer Reviews

This book is perfect for both beginners and experienced readers. All descriptions are easy to follow and are written from a practical point of view. Beginners will appreciate the instructions "Traditional Method" and "Simple Vinegar Fermentation". Both sections contain important tips how to improve

the quality of vinegar right from the start of fermentation, without any analysis or calculation. Some tips were only known among professional producers for so far, the authors adapted these methods to household conditions - just by evaluating vinegar's smell, taste and appearance. Experienced readers learn from in-depth descriptions and more advanced instructions to receive fermented vinegar in an outstanding quality. From my own experience I know it's not so easy to ferment tasty vinegar by yourself. I've read several vinegar books, none of them describes the whole process more structured. The authors point out all critical issues - source of alcohol, infections, plagues, storage, old mother-of-vinegar, etc. The huge collection of recipes is amazing, for fermented vinegar (e.g., cider vinegar, aceto balsamico, etc.) as well as the usage of vinegar.

The whole story is covered: theoretical backgrounds for alcohol and vinegar fermentation as well as easy to follow user-friendly instructions for both fermentation types. With this book my students are able to work independently, especially to analyse the acetic acid and alcohol content in vinegar with simple equipment. The broad variety of described analytical methods is amazing! Excellent textbook for an interested audience.

More than I bargained for! This book gets into the chemistry of vinegar. There was a lot more information along those lines instead of ingredients, recipes and what not.

a bit technical. liked fermentation better

[Download to continue reading...](#)

The Artisanal Vinegar Maker's Handbook Coconut Oil and Apple Cider Vinegar Handbook: Use Coconut Oil and Apple Cider Vinegar for Healing, Curing, Beauty, and Glowing Radiant Skin Making & Using Vinegar: Recipes That Celebrate Vinegar's Versatility. A Storey BASICS® Title Maker Projects for Kids Who Love Music (Be a Maker!) Maker Projects for Kids Who Love Electronics (Be a Maker!) The Skinny Ice Cream Maker: Delicious Lower Fat, Lower Calorie Ice Cream, Frozen Yogurt & Sorbet Recipes For Your Ice Cream Maker The Smoothie Maker Recipe Book: Delicious Superfood Smoothies for Weight Loss, Good Health and Energy - Works with Any Personal Blender or Smoothie Maker Seventh Son (Tales of Alvin Maker, Book 1) (Tales of Alvin Maker (Audio)) Prentice Alvin (The Tales of Alvin Maker, Book 3) (Tales of Alvin Maker (Audio)) Alvin Journeyman (Tales of Alvin Maker, Book 4) (Tales of Alvin Maker (Audio)) The Billionaire's Vinegar: The Mystery of the World's Most Expensive Bottle of Wine Vinegar: Over 400 Various, Versatile, and Very Good Uses You've Probably Never Thought Of Churchill Plays: 1: Owners; Traps; Vinegar Tom; Light

Shining in Buckinghamshire; Cloud Nine (Contemporary Dramatists) (Vol 1) Baking By Hand: Make the Best Artisanal Breads and Pastries Better Without a Mixer Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home The Hot Bread Kitchen Cookbook: Artisanal Baking from Around the World Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites Toast: Tartines, open sandwiches, bruschetta, canapes, artisanal toasts, and more Artisanal Cocktails: Drinks Inspired by the Seasons from the Bar at Cyrus Drinking in Maine: 50 Cocktails, Concoctions, and Drinks from Our Best Artisanal Producers and Restaurants

[Dmca](#)