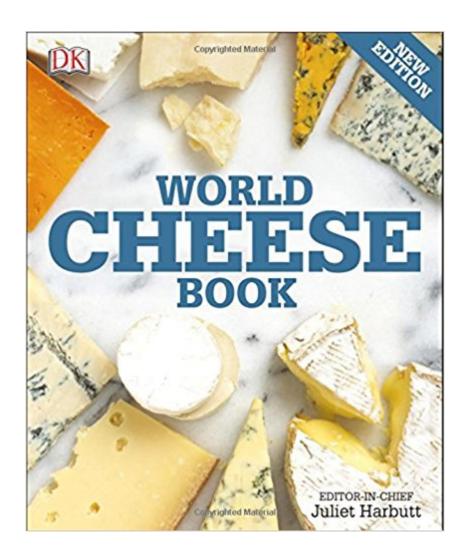


The book was found

World Cheese Book





Synopsis

World Cheese Book shows you how to enjoy more than 750 of the world's finest cheeses and includes tasting notes and serving tips. World Cheese Book is the comprehensive guide to cheese and covers more world cheeses, with more photography, than any other book on the subject. Discover the flavor profile, shape, and texture of just about every imaginable cheese in this exhaustive, at-a-glance reference. Written by a team of experts, each writing about their own region, World Cheese Book is a treasure trove of information for the truly adventurous cheese lover and a complete guide to the world of cheese. A tour of the finest cheese-producing countries reveals local traditions and artisanal processes â⠬⠕ from Europe, the United Kingdom, and Scandinavia to the Americas to Asia, Australia, and New Zealand. Images of each cheese (inside and out) give an up-close view of each variety. Step-by-step techniques show how to make cheese in your own kitchen. Complementary food and wine pairings round out the offerings in World Cheese Book with the best part of all: Learning how best to enjoy eating these uniquely wonderful cheeses.

Book Information

Paperback: 352 pages Publisher: DK; New edition (July 7, 2015) Language: English ISBN-10: 1465436057 ISBN-13: 978-1465436054 Product Dimensions: 8.2 x 1 x 9.4 inches Shipping Weight: 2.5 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars 66 customer reviews Best Sellers Rank: #86,166 in Books (See Top 100 in Books) #40 inà Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy #103 inà Â Books > Science & Math > Agricultural Sciences > Animal Husbandry #2877 inà Â Books > Engineering & Transportation > Engineering

Customer Reviews

"A droolworthy second-edition reference for anyone enamored of things whey and rennet." $\tilde{A}\phi \hat{a} \neg \hat{a} \cdot$ Booklist"A must for cheese connoisseurs, this title will delight with its extensive detail and full-color, up-close pictures." $\tilde{A}\phi \hat{a} \neg \hat{a} \cdot$ Library Journal

It is a brilliant book, probably the best one can find on the subject. We became interested in cheese

varieties after a cheese tasting in France and got a book to understand more how cheese is made and how to combine it with wine and food. This book has answers for all our questions! It is pleasant to look at, very structured, not scientific yet very informative, with wonderful pictures. Now I started trying different varieties of world cheeses from the shop and check them against the book to understand the difference between them and appreciate them even more!

Beautiful pictures and as with all DK products/Books they are fun and easy to work with and learn from!You wont go wrong with this one!

This is an exceptional book. Not only is there a complete coverage of internationalcheesemakers and their products, but a recommendation of appropriate wines for individual cheeses. Most of the selections are accompanied by a photograph which gives a good view of both rind and paste. I treasure this book.

Like this book very much. It comes with detailed step by step images, nice charts and maps. It definitely adds my urge to consume more cheese

nice book

All you need.....Really the best book I have ever seen on cheese. Bought for a Christmas gift for my cheese loving son.... He was amazed.....

The best book you can ever buy. all the cheese Are in colorgive you a great description.

This book was my first formal insight into the world of cheeses and it provided all the basics that I needed, but has some very detailed descriptions on hundreds of cheeses from all over the world. The book has some introductory pages to introduce how the cheeses are classified, and then is organised by country, with a great index to enable easy search for any cheese.

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