



# 101 Recipes for Making Cheese: Everything You Need to Know Explained Simply (Back to Basics Cooking)

*Cynthia Martin*

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There are more than 3,000 different kinds of cheese currently registered with the FDA, and hundreds more made in small villages, towns, and back countries around the world. Since the earliest record of milk cultivation, humans have been creating new kinds of cheese and today it has become one of the most used, popular food items in the world.

Rich, creamy, sharp, or spicy – cheeses can add a bit of zest to any meal and with the right recipes and the tools needed to make your own, you can start enjoying the joy of cheese from your own kitchen. Learning how to make your own cheese starts with knowing the differences and necessities for each kind of cheese and then adding a bit of your own creativity to the mixture.

This book provides 101 of the most popular, well known cheese recipes in the world into one, easy to follow resource designed to help even the most unpracticed of cheese aficionados start creating at home. The basics of making cheese will be covered from the start, giving you a detailed walkthrough of everything you need to create your own dairy products, including equipment, products, time, and money. You will learn the basics of food safety in regards to cheese and what parts of the product you can use and what you must discard.

You will learn the essentials of what each different kind of cheese entails, including hard, soft, and Italian cheeses among others. With recipes gathered from top resources around the globe, you will then be able to start making cheeses for yourself, ranging from the creaminess of fromage blanc to the sharp bite of cheddar or smooth meltiness of mozzarella. For every cheese lover out there who has dreamed of making their own cheeses at home, this book is for you.br>

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