

[PDF] The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes For Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, And More!

Kathy Farrell-Kingsley - pdf download free book

Books Details:

Title: The Home Creamery: Make Your

Author: Kathy Farrell-Kingsley

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Description:

Review

"Farrell-Kingsley's thorough but unintimidating recipe instructions will enable any reader to make a variety of dairy products, and many home cooks will be eager to try them."

"You won't churn out any award-winning artisanal brie, but you could make a darn fine mozzarella. Kathy Farrell-Kingsley is ready to walk you through the latter (as well as a variety of other easy soft cheese and dairy products) in her recent book, "The Home Creamery." This isn't the book for serious cheesemakers (as in, those who hope to ditch the corporate life for a dairy farm in Vermont), but rather those who enjoy playing in the kitchen or want bragging rights at their next dinner party. The recipes are simple, easy to follow and would be great projects to do with the kids. Cheeses include cream cheese, cottage cheese, ricotta, goat cheese, mozzarella and marscapone. The book also includes recipes for using the cheeses. Farrell-Kingsley also explains how to make yogurt, kefir, butter, creme fraiche and sour cream."

Associated Press

"Imagine crème fraiche that's really fresh. If you're up for a really fringy pursuit, you can learn to make your own dairy products - butter, yogurt, sour cream, cheeses - from Kathy Ferrell-Kingsley's new book, *The Home Creamery*. With this guide, you're biggest challenge might be finding a source for milk-curdling rennet."

The Newark Star-Ledger

From the Back Cover Fresh and Easy

You don't need a commercial kitchen or unrecognizable ingredients to whip up fresh buttermilk, yogurt, cream cheese, creme fraiche, mozzarella, goat cheese, and other dairy delights. Simpler-than-you-think instructions encourage you to turn your fresh, sweet milk and cream into cultured dairy products and soft, unripened cheeses.

Enjoy your creamy, homemade spreads and cheeses as simple accompaniments to small bites or light meals, or as starring ingredients in more substantial side dishes, salads, entrees, and desserts. 75 recipes -- from Cheese Blintzes to Chocolate Sour Cream Cake -- bring out the very best in your dairy creations.

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