



# MASTERING. CHEESE

LESSONS FOR  
CONNOISSEURSHIP FROM  
A MAÎTRE FROMAGER

MAX MCCALMAN • DAVID GIBBONS



# Mastering Cheese Lessons For Connoisseurship From A Matre Fromager

**Judy Ridgeway, Ari Weinzwieg**



## **Mastering Cheese Lessons For Connoisseurship From A Matre Fromager:**

**Mastering Cheese** Max McCalman, David Gibbons, 2009-11-17 Ma tre fromager Max McCalman author of *The Cheese Plate* and *Cheese* is steeped in the world of artisanal cheeses like no one else In *Mastering Cheese* he shares the wealth of his expertise to help cheese lovers on their path to connoisseurship After years of teaching courses for amateurs at the Artisanal Premium Cheese Center where he is Dean of Curriculum McCalman has developed a compelling set of classes for understanding and ex perienicing cheese A full master s course in a book *Mastering Cheese* covers the world of cheese in twenty two distinct lessons featuring tasting plates that deliciously demonstrate key topics For example a chapter titled *Stunning Stinkers* explains why some of the strongest smelling cheeses can be among the best tasting and then recommends several stars of this category Learn about the issues facing real raw milk cheeses and then go out and taste the differences between these cheeses and those made with pasteurized milk For the first time in any of his books McCalman includes extensive information on the modern artisanal cheese revolution in the United States and prominently features these artisans and their products alongside the famous cheeses of Italy France Spain and the United Kingdom Complete with helpful charts and an invaluable index of more than 300 cheeses *Mastering Cheese* is the definitive course that you can use in your own home to pursue your passion for cheese

*The Oxford Companion to Cheese* ,2016-10-25 Winner of the 2017 James Beard Award for Reference Scholarship The discovery of cheese is a narrative at least 8 000 years old dating back to the Neolithic era Yet after all of these thousands of years we are still finding new ways to combine the same four basic ingredients milk bacteria salt and enzymes into new and exciting products with vastly different shapes sizes and colors and equally complex and varied tastes textures and yes aromas In fact after a long period of industrialized processed and standardized cheese cheesemakers cheesemongers affineurs and most of all consumers are rediscovering the endless variety of cheeses across cultures *The Oxford Companion to Cheese* is the first major reference work dedicated to cheese containing 855 A Z entries on cheese history culture science and production From cottage cheese to Camembert from Gorgonzola to Gruy re there are entries on all of the major cheese varieties globally but also many cheeses that are not well known outside of their region of production The concentrated whey cheeses popular in Norway brunost are covered here as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep s or goat s skin There are entries on animal species whose milk is commonly cow goat sheep and not so commonly think yak camel and reindeer used in cheesemaking as well as entries on a few highly important breeds within each species such as the Nubian goat or the Holstein cow Regional entries on places with a strong history of cheese production biographies of influential cheesemakers innovative and influential cheese shops and historical entries on topics like manorial cheesemaking and cheese in children s literature round out the Companion s eclectic cultural coverage The Companion also reflects a fascination with the microbiology and chemistry of cheese featuring entries on bacteria molds yeasts cultures and coagulants used in cheesemaking and cheese maturing The blooms veins sticky

surfaces gooey interiors crystals wrinkles strings and yes for some the odors of cheese are all due to microbial action and growth And today we have unprecedented insight into the microbial complexity of cheese thanks to advances in molecular biology whole genome sequencing technologies and microbiome research The Companion is equally interested in the applied elements of cheesemaking with entries on production methodologies and the technology and equipment used in cheesemaking An astonishing 325 authors contributed entries to the Companion residing in 35 countries These experts included cheesemakers cheesemongers dairy scientists anthropologists food historians journalists archaeologists and on from backgrounds as diverse as the topics they write about Every entry is signed by the author and includes both cross references to related topics and further reading suggestions The endmatter includes a list of cheese related museums and a thorough index Two 16 page color inserts and well over a hundred black and white images help bring the entries to life This landmark encyclopedia is the most wide ranging comprehensive and reliable reference work on cheese available suitable for both novices and industry insiders alike

**The Cheese Plate** Max McCalman, David Gibbons, 2002 If you've ever had genuine farmhouse Cheddar from England or real Alsatian Munster or aged Parmigiano Reggiano you know that fine hand crafted cheeses have absolutely nothing to do with the bland shrink wrapped food colored offerings that evoke school cafeterias Artisanal cheeses from luscious triple crèmes to the boss blues are complex and richly rewarding very similar to fine wines And these cheeses get even more rewarding if you know something about their subtleties their attributes and how to get the most out of them like which wines go with which cheeses and why or how a multiple cheese tasting should progress or what an appropriate portion size is or which accompaniments work best or why the Loire chèvres peak in autumn Max McCalman is one of the world's foremost experts on these matters As the maître fromager or cheese master at the acclaimed restaurants Picholine and Artisanal in New York City he spends his entire day every day dealing with cheese ordering it tasting it studying it serving it And The Cheese Plate is the culmination of his years of passion and study for this subject the definitive work on how to enjoy the world's greatest cheeses and what those cheeses are at home The Cheese Plate begins with the fundamentals history what exactly cheese is and how it's made Then Max moves onto the subject that has made him a star in the culinary world the art of cheese tasting To begin with it's important to know how to buy store and serve cheeses and then how to taste them again as with wines the best results come with a little finesse Then you'll want to pair cheeses with other foods and beverages especially wines to bring out the best of both And with all this expertise in hand you'll want to construct cheese plates from a quick lunch assortment to a full after dinner tasting extravaganza Finally you'll appreciate a rundown of the best cheeses in the world where they're from what they look and taste like their perfect wine accompaniments so that you can become a maître fromager in your own right

*Fromages* Dominique Bouchait, 2019-03-05 A French master fromager shares over 30 years of expertise in selecting storing and serving cheese from Abondance to Valençay There are many books about cheese but this one features the professional knowledge and passion of a French master

fromager who shares his expertise on making sense of the many cheese varieties crumbly creamy buttery moldy for which France is famous From farms in the pastoral French countryside and cheese caves in a medieval Alpine monastery to the dairy scientists and affineurs who comprise the world of modern French cheese no other book that covers the entire cheese spectrum The book begins with answers to 70 commonly heard questions from why there are crusts on some cheese to why is mimolette orange and why cheeses do not all smell alike and sections explaining the basics of cheese making and ripening the nuances of cow sheep and goat milk and the alchemy of essential probiotics used as starter cultures The main part of the book pays tribute to France's 45 A O P cheeses such as Brie de Meaux Maroilles Morbier Munster Rocquefort Valen ay which have been granted the appellation d origine prot g e guaranteeing origin and type Each profile features a full page photographic portrait with detailed text about terroir and origin selection tasting presentation serving and wine pairing

**The Everything Cheese Book** Laura Martinez,2007-06-14 poisses Explorateur Emmental just naming cheeses can be a tongue twisting game Learn how to pronounce the names more than 100 types of cheeses and pair them with wine and food with The Everything Cheese Book Written by a certified cheese specialist this book offers you a chance to learn about the history of cheese while giving you insider tips and more than 100 recipes for preparing cheese related or cheese based plates platters and hors d oeuvres This mouth watering resource shows everyone from the cheese amateur to the connoisseur Where and how to buy quality cheese How to organize and host cheese parties The art of cheesemaking How to pair cheese with wine How to distinguish several types of cheese by taste texture and smell With The Everything Cheese Book you will be well on your way to becoming a seasoned affineur **Cheese Companion** Judy Ridgeway,Ari Weinzwieg,1999-01-11 An A Z directory of the world's best known cheeses *The Cheese Connoisseur's Handbook* Svetlana Kukharchuk,2021-06-18

Discovering fine cheese is the perfect way to slow down and savour life and yes it can be part of a healthy balanced diet If you love cheese and want to find out how to take your enjoyment of it to the next level The Cheese Connoisseur's Handbook is the perfect starting point and an excellent companion on your journey to understanding fine cheese It provides a brief introduction to the history and practice of cheesemaking followed by expert guidance on the finer points of choosing cheese and developing a cultured taste This book will help you to Discover different varieties of cheese and their characteristics See past the marketing and learn how and where to source high quality cheese Find cheeses that are perfect for your unique palate favourite drink or occasion Enjoy fine cheese as part of a healthy diet year round Master the art of conscious appreciation to get more out of every bite and even strengthen your social connections *Reinventing the Wheel* Bronwen Percival,Francis Percival,2017-09-05 Reinventing the Wheel is equal parts popular science history and muckraking Over the past hundred and fifty years dairy farming and cheesemaking have been transformed and this book explores what has been lost along the way Today using cutting edge technologies like high throughput DNA sequencing scientists are beginning to understand the techniques of our great grandparents The authors describe how geneticists are helping conservationists

rescue rare dairy cow breeds on the brink of extinction microbiologists are teaching cheesemakers to nurture the naturally occurring microbes in their raw milk rather than destroying them and communities of cheesemakers are producing real cheeses that reunite farming and flavor rewarding diversity and sustainability at every level Provided by publisher

Mastering Basic Cheesemaking Gianaclis Caldwell,2016-04 Mastering Basic Cheesemaking is a complete hands on guide to making cheese and other fermented dairy products at home These clear easy to follow instructions from one of North America s foremost cheesemaking instructors are all you need to create delicious nourishing and beautiful classic cheeses and dairy delights World Cheese Book Juliet Harbutt,2015-07-07 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 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 Reviews A droolworthy second edition reference for anyone enamored of things whey and rennet Booklist A must for cheese connoisseurs this title will delight with its extensive detail and full color up close pictures Library Journal **Mastering Artisan Cheesemaking**

Gianaclis Caldwell,2012-08-30 ForeWord Magazine Book of Year Gold Winner for Reference Mastering Artisan Cheesemaking is a wealth of in depth information won by first hand experience yet it s friendly and reassuring and skillfully unpacks the science and craft of cheesemaking for the interested hobbyist and the artisan alike After reading it I m more fascinated by cheese than ever Margo True Food Editor Sunset Magazine The key to becoming a successful artisan cheesemaker is to develop the intuition essential for problem solving and developing unique styles of cheeses There are an increasing number of books on the market about making cheese but none approaches the intricacies of cheesemaking science alongside considerations for preparing each type of cheese variety in as much detail as Mastering Artisan Cheesemaking Indeed this book fills a big hole in the market Beginner guides leave you wanting more content and explanation of process while recipe based cookbooks often fail to dig deeper into the science and therefore don t allow for a truly intuitive cheesemaker to develop Acclaimed cheesemaker Gianaclis Caldwell has written the book she wishes existed when she was starting out Every serious home scale artisan cheesemaker even those just beginning to experiment will want this book as their bible to take them from their first quick mozzarella to a French mimolette and ultimately to designing their

own unique cheeses This comprehensive and user friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces Caldwell offers a deep look at the history science culture and art of making artisan cheese on a small scale and includes detailed information on equipment and setting up a home scale operation A large part of the book includes extensive process based recipes dictating not only the hard numbers but also the concepts behind each style of cheese and everything you want to know about affinage aging and using oils brushes waxes infusions and other creative aging and flavoring techniques Also included are beautiful photographs profiles of other cheesemakers and in depth appendices for quick reference in the preparation and aging room Mastering Artisan Cheesemaking will also prove an invaluable resource for those with or thinking of starting a small scale creamery Let Gianacis Caldwell be your mentor guide and cheering section as you follow the pathway to a mastery of cheesemaking For the avid home hobbyist to the serious commercial artisan Mastering Artisan Cheesemaking is an irreplaceable resource *The Carr's Connoisseur's Cheese Guide* Judy Ridgway,1989 *Cheese* Patricia Michelson,2010 Patricia Michelson is founder of the London based epicurean store and cafe La Fromagerie voted best Specialist Food Shop 2005 by Observer Food Monthly magazine Among her many supporters are Gordon Ramsay Jamie Oliver and Nigel Slater In Cheese she gives her expert guidance on world cheeses including those from Europe the U S Australia and New Zealand The book details how to source store taste and serve a fascinating collection of cheeses with around 100 recipes Patricia Michelson s La Fromagerie supplies many top restaurants and other shops with artisan farmhouse cheeses Her advice is often sought for information about cheese and wine pairings by prestigious food and wine publications and wine companies She lives in England Recipes and a world exploration of artisan cheese **Cheese** Bruno Battistotti, *The Cheese Companion* Judy Ridgway,1999 Each cheese in the A Z directory is described in full including when and how it is made with profiles on variations style maturity and recommended wine partners The history of cheese worldwide and how to cut and store cheese is covered with a list of producers and distributors *Cheese* Max McCalman,David Gibbons,2005 Offers detailed descriptions of the unique characteristics and tastes of two hundred varieties of cheese in an alphabetical listing that explains how to select the best cheeses recommended wine pairings and tips on shopping and storage *The Cheesemaker's Apprentice* Sasha Davies,David Bleckmann,2012-10-01 Learn from a wide range of cheese making professionals and discover delicious artisan recipes with The Cheesemaker s Apprentice This step by step book contains interviews with worldwide experts on everything from culture strains to pairings while the easy to follow original tutorials outline this fun productive and classic skill You ll also find an array of mouthwatering homemade recipes that will help you apply these newly gained tips and techniques including Cream cheese Ricotta Havarti Gouda Cheddar Gruyere Stilton Camembert Together these pages make up an expertly crafted comprehensive cheesemaking curriculum *For the Love of Cheese* Afrim Pristine,2018-10-02 From Afrim Pristine the internationally renowned ma tre fromager and host of Food Network Canada s Cheese A Love Story comes a cookbook and

all encompassing cheese guide featuring everyone's favorite ingredient. Afrim Pristine may possess the most distinguished professional title a cheesemonger could ask for, but if you ask him what business he's in, he'll tell you he sells happiness. That's because cheese is inextricably linked to wonderful memories and celebrations for so many of us. No matter the occasion, cheese and cheesy dishes are always greeted with a smile. In his first cookbook, Afrim is here to teach you the basics of more than 55 cheeses. You'll learn about the best ways to buy and store cheese, how to pair different cheeses with different beverages, and how to create the cheese board of your dreams. And with his signature sense of humor and warmth, Afrim offers 60 easy and enticing recipes for every mealtime, including a bonus chapter called Low Risk High Reward for those moments when you're looking to simply eat cheese with the perfect accompaniment. Alongside Afrim's best dishes are 20 masterpieces from the world's top chefs, everyone from Daniel Boulud and Claudio Aprile to Anthony Walsh and Rob Gentile, to Chuck Hughes, Anna and Michael Olson, Bob Blumer, and more. With personal anecdotes and helpful information, creative and delicious recipes, and beautiful photography, *For the Love of Cheese* is sure to bring joy to your kitchen and your heart.

Cheese Slices Will Studd, 2007. *Cheese Slices* offers a unique glimpse into the skills and traditions responsible for the wonderful variety of cheese in the world today. If you're partial to the odd hunk of cheddar or wedge of brie, you'll love this fascinating, entertaining, and sumptuously illustrated book, as Master of Cheese Will Studd reveals the many stories and secrets behind one of the world's oldest man-made foods. *Cheese Slices* is the essential guide to understanding the world's greatest cheeses, their production, development, and origin, both at home and abroad. Discover the wonderful Australian dairies that craft the finest specialist cheeses, from the complex, lively biodynamic goat's cheese of Western Australia to the silky soft buffalo mozzarella of the Shaw Valley. Venture a little further from home and explore the ripening caves of Tallegio, the underground cellars of Gorgonzola, and the alpine delights of Gruyère, whilst learning the difference between Normandy Camembert and Brie, who makes the best English cloth-bound farm Cheddar, and the easiest way to tell Parmigiano Reggiano, Grana Padano, and Pecorino Toscano apart. **Mastering Cheese** Neil Willman, 1999.



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