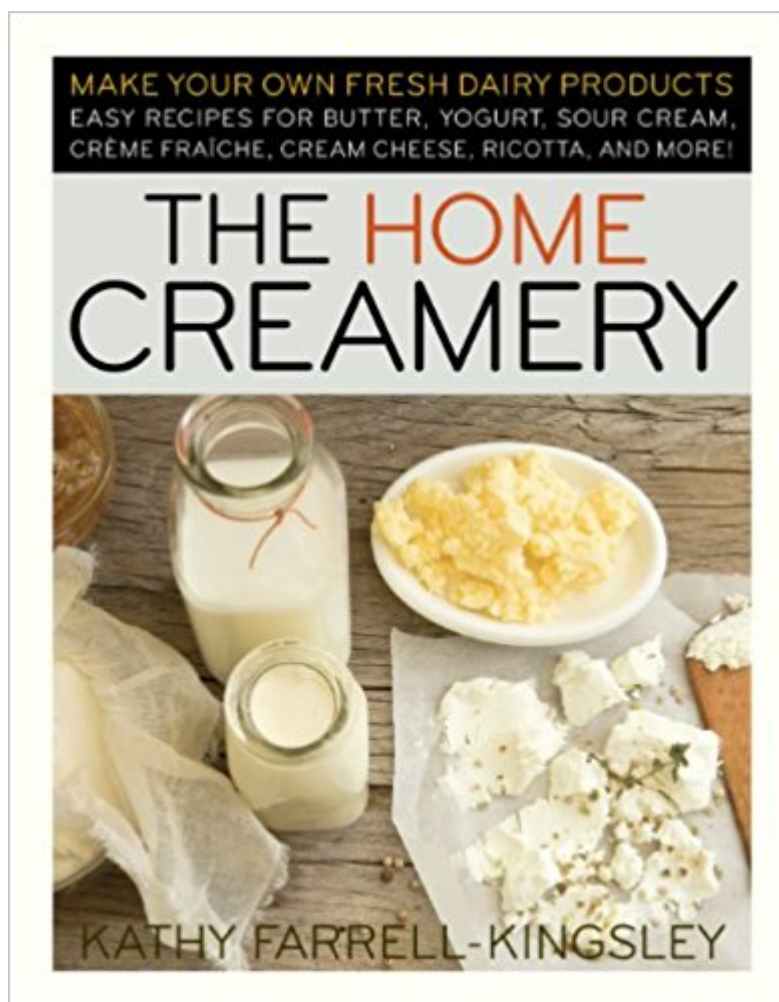


The book was found

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





Synopsis

Discover how easy it is to make fresh dairy products at home! You don't need a commercial kitchen or specialty ingredients to whip up your own cheeses, yogurts, and spreads. With simple step-by-step instructions that don't require complicated aging techniques, you can add a wonderful range of tart, sweet, and nutty flavors to your cooking. From fresh buttermilk for mouthwatering pancakes to creamy mozzarella in a refreshing Caprese salad, you'll soon enjoy the fresh flavors of your homemade dairy creations.

Book Information

Paperback: 220 pages

Publisher: Storey Publishing, LLC (June 18, 2008)

Language: English

ISBN-10: 1603420312

ISBN-13: 978-1603420310

Product Dimensions: 7 x 0.6 x 9 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 92 customer reviews

Best Sellers Rank: #30,758 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts #14 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy #30 in Books > Science & Math > Agricultural Sciences > Animal Husbandry

Customer Reviews

"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." —Library Journal

"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 cr me 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, your biggest challenge might be finding a source for milk-curdling rennet. • The Newark Star-Ledger

Fresh and Easy You don’t need a commercial kitchen or unrecognizable ingredients to whip up fresh buttermilk, yogurt, cream cheese, cr me 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.

I BOUGHT THIS BOOK BASED UPON THE FRONT AND BACK PHOTOGRAPHS. I WAS VERY DISAPPOINTED. THERE WERE NO PHOTOGRAPHS IN THIS BOOK WHICH I FELT WERE MISLEADING, SINCE THEY PUT PHOTOGRAPHS ON THE OUTSIDE TO PERSUADE CUSTOMERS TO BUY IT. THE INSTRUCTIONS WERE CLEAR; HOWEVER, THE OTHER BOOK I BOUGHT - ONE-HOUR CHEESE: RICOTTA, MOZZARELLA, CH VRE, PANEER--EVEN BURRATA IS SUPERB IN COMPARISON AND FOR THE COST OF THE BOOK, AS WELL. I CAN DO WITHOUT THIS BOOK. I WILL PROBABLY GIVE IT AWAY.

I haven't made many of the recipes yet, but what I've read so far sounds and looks good. The instructions for butter were not only easy but worked EXACTLY as described in this book. If the rest of the recipes work the same way I'll be very happy with this it.

Great book. Lots of info written in a user friendly format. This is one of the very few cookbooks that has made it into my "keeper" collection.

Well written and presented. nothing ground breaking, but all in all, a good basic reference. I would buy it again

Very fun book! Kids and I made butter the day after we received our copy.

Very well made book with quality feel to it. I love this book- have tried a couple recipes and love this so far. This is a pretty book even if you didn't make butter or cheeses- a coffee table book!

great new ideas

lots of recipes

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

The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More! Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) (Cheese Making, Homemade Cheese) BODY BUTTER: Homemade Body Butter Recipes - 30 DIY Body Butter Recipes For Softer, Healthier, And More Radiant Skin (Body Butter, Body Butter Recipes, natural remedies) Ice Cream Book: 35 Easy and Delicious Ice Cream Recipes for Happy Families (homemade ice cream, ice cream cookbook, ice cream recipes, delicious dessert) Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery Go Dairy Free: The Ultimate Guide To Going Dairy Free-How To Go Dairy Free Without Cutting The Cheese The Complete Guide to Making Cheese, Butter, and Yogurt at Home: Everything You Need to Know Explained Simply Revised 2nd Edition (Back to Basics) Beginners Guide to Making Homemade Cheese, Butter & Yogurt: Delicious Recipes Perfect for Every Beginner Beginners Guide to Making Homemade Cheese, Butter & Yogurt: Delicious Recipes Perfect for Every Beginner! (Homesteading Freedom) The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook: Includes Fresh Peach Ice Cream, Ginger Pear Sorbet, Hazelnut Nutella Swirl Gelato, ... Lavender Honey Ice Cream...and hundreds more! One-Hour Cheese: Ricotta, Mozzarella, ChÃfÃvre, Paneer--Even Burrata. Fresh and Simple Cheeses You Can Make in an Hour or Less! Making Cheese, Butter & Yogurt: (Storey's Country Wisdom Bulletin A-283) (Storey Country Wisdom Bulletin) Flavored Butter Recipes: Make Your Own Homemade Compound Butter (Recipe Top 50s Book 123) The Kitchen Pantry Cookbook: Make Your Own Condiments and Essentials - Tastier, Healthier, Fresh Mayonnaise, Ketchup, Mustard, Peanut Butter, Salad Dressing, Chicken Stock, Chips and Dips, and More! Soapmaking, Body Butter & Essential Oils DIY Collection x 9: Soapmaking, Body Butter & Essential Oils Boxset Bundle: Making Soap At Home, DIY Soap Recipes, ... & MUCH MUCH MORE! (DIY Beauty Boxsets) Ricky Ricotta's Mighty Robot vs. The Unpleasant Penguins from Pluto (Ricky Ricotta's Mighty Robot #9) Ricky Ricotta's Mighty

Robot vs. The Naughty Nightcrawlers From Neptune (Ricky Ricotta's Mighty Robot #8) Cheese Making: The Beginners Guide To Making Cheese In Your Own Home The Cabot Creamery Cookbook: Simple, Wholesome Dishes from America's Best Dairy Farms No-Churn Ice Cream: 50 Delicious Ice Cream Recipes WITHOUT ICE CREAM MAKER (Recipe Top 50's Book 25)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)