



Di Bruno Bros. House of Cheese: A Guide to Wedges, Recipes, and Pairings

Tenaya Darlington

170 cheeses -old favorites and new- are explained, paired, and devoured in this lively tell-all, from Philadelphia's House of Cheese.

9780762446049
 Pub Date: 5/7/13
 \$25.00 USD
 256 pages • Hardcover
 10.3 in H | 7.3 in W | 1 in T | 2.3 lb Wt



A Field Guide to Cheese: How to Select, Enjoy, and Pair the World's Best Cheeses

Tristan Sicard

The ultimate cheese compendium—the only illustrated cheese guide on the market—with profiles of more than 400 cheeses from around the world, maps of their production, and guides for the perfect pairings.

9781579659417
 Pub Date: 9/15/20
 \$28.00 USD
 272 pages • Hardcover
 Paper over boards
 9.6 in H | 7.5 in W | 0.9 in T | 1.7 lb Wt



The Cheese Deck: 50 Cards to Discover, Pair, and Enjoy the World's Best Cheeses

Tristan Sicard

The ultimate cheese compendium—surveys of the cheese categories, profiles of more than 30 must-know cheeses, and guides for the perfect pairings—adapted from Artisan's *A Field Guide to Cheese* into a highly giftable card deck.

9781648291708
 Pub Date: 8/23/22
 \$18.99 USD
 50 pages • Cards
 6.5 in H | 5 in W | 1.3 in T | 0.9 lb Wt



Composing the Cheese Plate: Recipes, Pairings, and Platings for the Inventive Cheese Course

Brian Keyser, Leigh Friend

A complete introduction to everything you need to know about designing and plating beautiful cheese boards.

9780762460007
 Pub Date: 9/13/16
 \$27.00 USD
 224 pages • Hardcover
 8.8 in H | 6.8 in W | 1.1 in T | 1.6 lb Wt

Cheese need not stand alone! *Composing the Cheese Plate* isn't just another cheese book -- it's a gateway into the wonderful world of pairing and plating your favorite cheeses with dozens of swe...



Instant Pot Cheese: Discover How Easy It Is to Make Mozzarella, Feta, Chevre, and More

Claudia Lucero

Home cooks learn how to use an Instant Pot or other multicooker to make cheese, including ricotta, goat cheese, paneer, mozzarella, feta, and more.

9781635862409
 Pub Date: 9/29/20
 \$16.95 USD
 144 pages • Paperback
 9 in H | 7 in W | 0.4 in T | 0.8 lb Wt



Home Cheese Making, 4th Edition: From Fresh and Soft to Firm, Blue, Goat's Milk, and More; Recipes for 100 Favorite Cheeses

Ricki Carroll, Ari Weinzwieg

This completely revised and updated edition of the best-selling classic by "Cheese Queen" Ricki Carroll features an expanded selection of cheese recipes, all-new recipes for cooking with cheese, and contemporary cheesemonger profiles.

9781612128672
 Pub Date: 12/25/18
 \$24.99 USD
 384 pages • Paperback
 9 in H | 8.1 in W | 1 in T | 2.3 lb Wt



Say Cheese!: A Kid's Guide to Cheese Making with Recipes for Mozzarella, Cream Cheese, Feta & Other Favorites

Ricki Carroll, Sarah Carroll

Kids will find making cheese easy and fun with these 12 step-by-step recipes for favorite soft cheeses that can be made in the home kitchen in just a couple hours. An additional 10 recipes feature cheese-centric dishes kids love.

9781612128238
 Pub Date: 5/15/18
 \$18.95 USD
 136 pages • Spiral Bound
 9.5 in H | 9 in W | 0.8 in T | 1.1 lb Wt



One-Hour Cheese: Ricotta, Mozzarella, Chèvre, Paneer—Even Burrata. Fresh and Simple Cheeses You Can Make in an Hour or Less!

Claudia Lucero

In the spirit of *How to Grill* and *Magic*, here's a step-by-step visual guide to making cheese in your kitchen with minimal materials and maximum results.

9780761177487
 Pub Date: 5/6/14
 \$16.95 USD
 272 pages • Paperback
 8.3 in H | 7.3 in W | 0.6 in T | 1.4 lb Wt



Make Your Own Cheese: 12 Recipes for Cheddar, Parmesan, Mozzarella, Self-Reliant Cheese, and More!

Caleb Warnock

With simple cheesemaking techniques and expert advice, the *Backyard Renaissance Collection* brings you the healthier, more cost-effective alternative to store-bought, processed cheese. Author Caleb Warnock teaches readers how to make twelve varieties of cheese using techniques for both the beginning ...

9781942934783
Pub Date: 7/11/16
\$7.95 USD
76 pages • Paperback
7 in H | 5.1 in W | 0.2 in T | 0.2 lb Wt



Make Your Own Cheese: Self-Sufficient Recipes for Cheddar, Parmesan, Romano, Cream Cheese, Mozzarella, Cottage Cheese, and Feta

Caleb Warnock

Simple and easy cheese making technique from *Backyard Renaissance Guide* author Caleb Warnock teaches you how to make seven superior cheeses for one-third the cost as store-bought.

9781939629746
Pub Date: 4/7/15
\$5.95 USD
42 pages • Paperback
7 in H | 5 in W | 0.2 in T | 0.1 lb Wt



One-Hour Dairy-Free Cheese: Make Mozzarella, Cheddar, Feta, and Brie-Style Cheeses—Using Nuts, Seeds, and Vegetables

Claudia Lucero

From the author of *One-Hour Cheese*, more than 30 dairy-free cheese recipes made from easy-to-find ingredients that deliver maximum flavor and rich, creamy textures.

9781523502110
Pub Date: 2/19/19
\$18.95 USD
272 pages • Paperback
8.4 in H | 7.3 in W | 0.8 in T | 1.4 lb Wt



The Cheese Life: Recipes, Cheeseboards and Pairings

Mathew Carver, Patrick McGuigan

A fun and comprehensive introduction to the cheese life, including mouth-watering recipes, creative pairings and expert insight.

As a new wave of artisan cheese appreciation sweeps the globe, *The Cheese Life* is a must-have companion for any cheese lover. With gloriously gooey recipes, perfectly put...

9781804191545
Pub Date: 11/7/23
\$29.99 USD
208 pages • Hardcover
0.7 lb Wt



Madame Fromage's Adventures in Cheese: How to Explore It, Pair It, and Love It, from the Creamiest Bries to the Funkiest Blues

Tenaya Darlington

A transporting guide to all things cheese, from how and where it's made to how to truly taste it

Meet Madame Fromage, aka Tenaya Darlington. A charming, witty, deeply knowledgeable and, above all, passionate caseophile—a fancy way of saying cheese lover—she's here to teach us pretty much everythin...

9781523506774
Pub Date: 9/12/23
\$30.00 USD
288 pages • Hardcover
Paper over boards
9.3 in H | 6.7 in W