

500 cheeses



the only cheese compendium you'll ever need

Roberta Muir

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500 Cheeses: The Only Cheese Compendium You' ll Ever Need (500 Series Cookbooks)



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This tempting and wide-ranging guide to cheeses is packed full of information on selecting and tasting cheese from around the world. Learn the fundamentals of how cheese is manufactured, plus how to choose the perfect cheese and how best to serve and revel in your selections.



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The Best Organized Cheese Book This is mostly of the cheese books organized by hardness rather than by country. It is also the best organized, with 100 subclasses with 5 well known types of each subclass. Each subclass devotes a one page explanation of the subclass, background, process and pairing notes, and one web page with the 5 illustrations, with icons for country flag and type of milk animal. The format is exactly the same for each subclass, and each class begins with a color-coded web page for easy locating.. The paper is high quality, the color pictures appealing and the supplemental dishes and indexing very useful. All major varieties of cheese are protected, as well as a few unusual locals. I love cheese and this is a fun book to read for more information about varieties and more. Five Stars Easy to understand Perfect to have on hand for quick reference. For "cookbook" collectors, this is an unique addition to anyones collection. Very succinct, among the best comprehensive references books of cheese available..The book is amazingly informative and easily readable for its compact size.. Love this whole series. I especially love all of the different shades these books come in. The dishes and details inside is good as well. Cheese Lovers! Enjoy! A conveniently small-sized, hardcover reserve on what's probably one of the best guides on this issue of cheese. From the informative glossary, to the color photos, to the well-described variations of cheeses from all around the world, it's this easy to check out and easy to understand book if you are seeking to expand your knowledge of cheese. Semi-smooth cheese, blue-veined cheese, pressed washed rind cheese, whey cheese, basket mold cheese---It's all here. An excellent cheese compendium. Five Stars Great resource for each cheese fanatic.

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