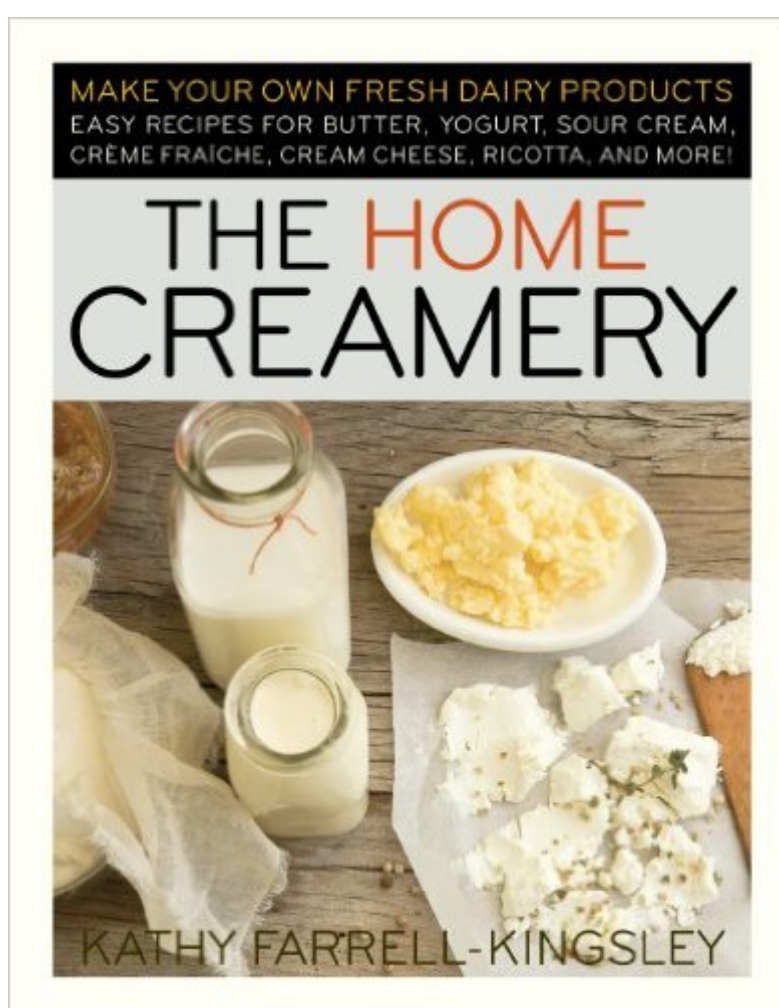


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# The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes For Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, And More!



## 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

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## Customer Reviews

If you've never tried making butter, yogurt, etc. and you just want to learn how to make a reasonable quart of yogurt or marscapone (as opposed to trying to be a dairy expert), this is a good and useful book. The instructions are clear and concise, and it doesn't bog you down with too much technical data. After all, showing the kids how to make butter shouldn't require a master's level course in chemistry. If you have illusions about becoming some kind of master craftsman with your homemade ricotta, this book probably will disappoint. Two things potential buyers should be aware of: 1. About 2/3 of the book is recipes for using basic dairy items. Maybe that's helpful to some, but wouldn't someone wanting to make their own cottage cheese already know what to do with it? The recipes are fairly run-of-the-mill. I didn't see any that I didn't already have in another source. 2. While the font size is large, the font style (the actual lines) is very thin, and the text is in a medium-brown ink against a off-white page. In other words, there is little contrast and it makes for poor legibility

unless you have extremely good vision (which I don't). Even my eagle-eyed spouse found the font color/type annoying and difficult. In addition, the binding doesn't allow the book to lay the book flat unless you break the spine. To publishing houses: How-to and cookbooks should be functional first and foremost. Attractive is nice, but the user shouldn't have to fight to read the font or keep the book open so s/he can work from it.

I have a lot of cookbooks, and besides making recipes from them, I simply enjoy reading them, getting the author's perspective etc. I bought this book hoping for an in depth introduction to making cheeses at home, plus some tips and tricks from someone who knows what they are doing. And well, this book is just boring. It certainly has easy to follow recipes for the basics -- yogurt, ricotta, butter, farmer's cheese -- but doesn't go beyond this. And the writing is sterile and without character. Basically, my takeaway message is there is nothing in this cookbook (recipes, directions, witty writing even) that I couldn't easily find elsewhere, and is a boring read. Don't waste your money.

This is a good beginners book for soft cheese making. There are lots of easy-to-follow recipes for everything from butter to creme fraiche to mozzarella, just about any soft cheese you can imagine. Another nice quality this book has is that there are usually a few variations for a particular recipe, which comes in handy if you are short on a particular ingredient. I've made several recipes from this book with both cow's milk as well as goat's milk that have all come out well. Some of the recipes are a little confusing and leave a little room for guessing. As with anything, the first time trying a new recipe may be a little awkward, but you'll soon get the hang of it. I would definitely recommend this book to new cheese makers.

This is an excellent book to get started on milk culturing. Goes over basic cheeses, cultured milk like buttermilk, yogurt, kefir, sour cream, piima milk etc. Plus butter and recipes then to use your cultured milk for! If you've already been doing cultured milk and cheese than this book isn't going to take you anywhere new. However this book is great to get your feet wet, teach a newbie the ins and outs of culturing, and gives some tasty recipe ideas. A great book!

If you're interested in making easier soft cheese, this book is full of information for making simpler soft cheeses and soft cultured things like yogurt. I do make a lot of our simpler cheese and yogurts already and I wanted recipes that were easily on hand for making other ones. The instructions for

making them are well explained, and there are a few variations on some of the recipes like mozzarella so you can decide which technique you want to try including instructions for making it in the microwave. For those sorts of easy unripened soft cheese, this book is wonderful. I got in Kindle format, it was very readable and navigable. The reason I gave it 4 stars is because the recipe section while it had some recipes that would really show your handmade cheeses to an advantage and be a great way to show them off, many of the recipes simply called for homemade butter to substitute for regular butter and wouldn't be the best showcase for your brand new skills. Other than that, it's a great book for learning how to make very basic cheeses, it's inexpensive, it's a fun book to use with younger cooks to learn from, and simple cheeses and yogurt are great ways to extend the life of milk. The recipes all call for very fresh milk, but I use milk that's closer to its expiration date to culture and it makes it last a bit longer.

I enjoy the book, but it does not give me additional information when I am not so taken with the results. For example, I like the mozzarella, but would like more information as to how to make a softer cheese like I sometimes get at the supermarket. My results were much firmer than I had wanted. Nice place to start, but teaches little. It's basically a recipe book for cheese.

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