



## The Art of Natural Cheesemaking: Using Traditional Methods and Natural Ingredients to Make the World's Best Cheeses

By David Asher

Chelsea Green Publishing Co, United States, 2015. Paperback. Book Condition: New. 214 x 149 mm. Language: English . Brand New Book. Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In The Art of Natural Cheesemaking, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to take a different approach by showing them: How to source good milk, including raw milk; How to keep their own bacterial starter cultures and fungal ripening cultures; How make their own rennet and how to make good cheese without it; How to avoid the use of plastic equipment and chemical additives; and How to use appropriate technologies. Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the...

### Reviews

*Most of these publication is the perfect ebook accessible. It is amongst the most awesome publication i have got read through. You wont truly feel monotony at whenever you want of the time (that's what catalogs are for regarding in the event you request me).*

-- Prof. Edgar Kshlerin

*It is easy in study safer to comprehend. It can be writter in basic phrases and never confusing. It is extremely difficult to leave it before concluding, once you begin to read the book.*

-- Emmitt Harber