Mastering Cheese: Lessons for Connoisseurship from a Maître Fromager by David Gibbons

Maître fromager Max McCalman, author of The Cheese Plate and Cheese, is steeped in the world of artisanal cheeses like no one else. In Mastering Cheese, he shares the wealth of his expertise to help cheese lovers on their path to connoisseurship.

After years of teaching courses for amateurs at the Artisanal Premium Cheese Center, where he is Dean of Curriculum, McCalman has developed a compelling set of classes for understanding and experiencing cheese. A full masters course in a book, Mastering Cheese covers the world of cheese in twenty-two distinct lessons, featuring tasting plates that deliciously demonstrate key topics. For example, a chapter titled Stunning Stinkers explains why some of the strongest-smelling cheeses can be among the best tasting and then recommends several stars of this category. Learn about the issues facing real raw-milk cheeses and then go out and taste the differences between these cheeses and those made with pasteurized milk.

For the first time in any of his books, McCalman includes extensive information on the modern artisanal cheese revolution in the United States and prominently features these artisans and their products alongside the famous cheeses of Italy, France, Spain, and the United Kingdom.
Complete with helpful charts and an invaluable index of more than 300 cheeses, Mastering Cheese is the definitive course that you can use in your own home to pursue your passion for cheese.

My Personal Review:
As a hard-core cheese devotee, I read more than my share of cheese books. I own both of MacCalmans other books (Cheese: A Connoisseur's Guide to the World's Best and The Cheese Plate), both of which are getting rather well-thumbed.

Mastering Cheese combines those two volumes, along with MacCalman's deep expertise in the cheese world, into an excellent how-to guide for anyone that is interested in taking their cheese experience to another level. It is well written with plenty of opportunities for the aspiring caseophile to expand their knowledge of this delicious, delightful food!

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