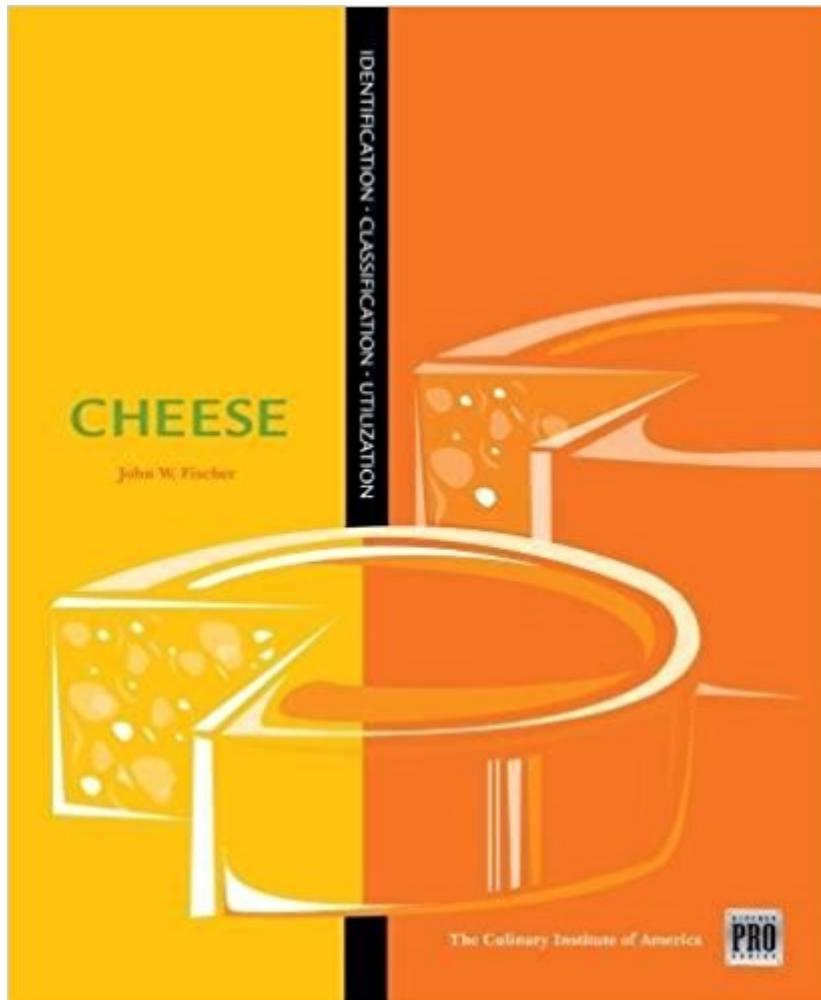


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# Cheeses (Pro Kitchen Series)



## **Synopsis**

Kitchen Pro Series: Guide to Cheeses Identification, Classification, and Utilization is the definitive guide to purchasing and utilizing cheese for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of the CIA's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource discusses the basic history of cheese, its manufacture, and its incorporation into different cuisines across the dining spectrum. Product identification, availability, storage, flavor and development are all described in detail in this invaluable introduction to the world of cheese!

## **Book Information**

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Recipe Contents About the CIA Author Biography Acknowledgements Introduction Chapter 1: Why Cheese? Chapter 2: Fresh and Young Cheeses Chapter 3: Mild Aged Cheeses Chapter 4: Medium Strength and Nutty Cheeses Chapter 5: Strong & Stinky Cheeses Chapter 6: Cooking With Cheese Chapter 7: What's with this Cheese? Glossary Bibliography Appendix A: Reference Tables Appendix B: Resources Index Photo Credits Recipe Contents Croque Monsieur Grilled Halloumi White Wine Vinaigrette Macaroni & Cheese with Bacon Ravioli with Zucchini and Lemon Thyme Midnight Moon Cheese Souffle Tartiflette Americaine Fondue Gnocchi alla Romana Fonduta Gougeres Raclette Warm Mozzarella Appetizer Risotto with Taleggio and Arugula Fromage Fort Flamiche aux Poireaux Pate Brisee Spiedini alla Romana Roquefort and Walnut Pithivier Goat Cheese and Pecan Napoleon Homemade Ricotta Herb-Marinated Yogurt Cheese Belgian Endive

## au Gratin Grilled Trevigiano with Smoked Scamorza Paneer Paratha

Founded in 1946, The Culinary Institute of America (CIA) is an independent, not-for-profit college offering bachelor's and associate degrees, as well as certificate programs, in culinary arts or baking and pastry arts. A network of more than 37,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Visit the CIA online at [www.ciachef.edu](http://www.ciachef.edu). John Fischer is an associate professor in table service at The Culinary Institute of America (CIA) in Hyde Park, NY. A Certified Hospitality Educator (C.H.E.), Mr. Fischer also holds a Bachelor of Arts degree from Swarthmore College in Swarthmore, PA. Mr. Fischer serves as maître d' instructor in the college's Ivy Award winning Escoffier Restaurant.

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